

ORCHARD, ME
JULY 16, 17, 18, 19, 1900
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First day—Monday, July 16
Second day—Tuesday, July 17
Third day—Wednesday, July 18
Fourth day—Thursday, July 19

MASSACHUSETTS PLOUGHMAN

WANTED TO AGRICULTURE
HORTICULTURE, THE FARM
THE GARDEN
NEW ENGLAND
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A. N. DARLING, Secretary.

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All persons sending contributions to THE
PLOUGHMAN for use in its columns must sign
their names, not necessarily for publication, but
as a guarantee of good faith, otherwise they will
be consigned to the waste-basket. All matter
intended for publication should be written on
one side of paper, with ink, and upon but one side.

Correspondence from particular farmers, giving
the results of their experience, is solicited.
Letters should be signed with the writer's real
name, in full, which will be printed or not, at
the writer's wish.

THE PLOUGHMAN offers great advantages to
advertisers. Its circulation is large and among the
most active and intelligent portion of the com-
munity.

AGRICULTURAL.

Canning Factories.

One of the great needs of the farmer in
many sections is the establishment of fac-
tories for preserving their fruit and vegeta-
bles by canning, preserving and evaporat-
ing. Not only do these furnish a sure and
usually steady market for the surplus crops,
but they can take and work up much that
would not be suitable to send to market. It
is not always the best that is most readily
marketable. If the market is distant, fruit
and many kinds of vegetables must be gar-
nered before they have reached their best
point for eating, and the ripening during
transportation or while awaiting sale does
not bring out the best flavor, that comes
from ripening in the field with the rays of
the sun upon it.

Then there are the grades known as sec-
onds, that are almost too good to throw
away, yet this had better be done than to
mix them among the firsts, and in a season
of plenty they scarcely pay for transporta-
tion. If packed by themselves. Yet as a
nearly factory they might be worked up to
the profit of both grower and manufacturer
in one form or another.

Particularly is this true in the Southern
States, where south of Baltimore there are
but few factories for working up surplus
fruits and vegetables. The growers there
can and do supply Northern markets until
they obtain their produce nearer home,
but when the time comes they can scarcely
obtain enough for them to pay cost of pick-
ing. Strawberry fields have been plowed
up when so loaded with the ripe berries that
the juice ran down the furrow in a stream.
Other fruits have been left unopened. Peas
and beans have been plowed under as green
manure crops that would have had consid-
erable value if the crop had been ready two
weeks earlier, and would yet have been if
they could have been canned.

The South does not suffer alone from this
waste. In some sections of the Northern
States the canning factories, by contracting
with farmers near them to grow certain
crops for them, have furnished employment
for land and labor that would have been
idle without them, and have paid fairly
remunerative prices for what they wanted,
and the farmers, knowing they had a sure
market nearby, have been relieved from the
necessity of going miles to sell their prod-
ucts with no certainty of realizing fair pay
for their labor. The corn canning factories
of Maine and the tomato canneries of Mas-
sachusetts are notable instances, while in
the blueberry regions there are thousands
who earn more money, or at least receive
more money for gathering the wild fruit
during the few weeks it is fit to pick than they
see in all the rest of the year.

What has been done by these factories
might be done by many others in other sec-
tions. There is but little danger of the
business being overdone in a few years at
least. We well remember when not a
grocery store had canned fruits and vegeta-
bles unless some venturesome one en-
gaged a woman whom they thought skillful
at the business to put up a few jars, and
that was more frequently in the form of
jam, preserve or marmalade, where the
flavor of the fruit scarcely was enough to
give a taste to the sugar. Now the shelves
of the grocer are covered with tin cans,
glass jars, tumbler, of all sorts and sizes,
and some of the fruits and vegetables in
these packages are almost as good as when
first gathered. The trade even now in-
creases faster than the supply does. So-
briety a season but that prices are
marked up before the close or the coming
in of new supplies, not on one product
alone, but on many.

The farmer, gardener, orchardist and
small fruit growers should interest them-
selves in this. The withdrawal of the
surplus from the open market will tend to
keep prices more uniform through the
season, and yet encourage the production of
more.

It is not necessary to wait for a capitalist
to come along seeking for a place and a
business to invest his money, or for a
"promoter" to offer to erect a building and
furnish machinery at a price about double

what it should be. This has been done in
the cheese factories and creameries, but
they have not been as profitable usually to
the farmers as those built and managed on
the co-operative plan, by which each one is
working for his own best interest while at
the same time he is working for the interest
of all. "One for all and all for one" is a
good motto for any people who are united
for any purpose.

As the creameries and cheese factories in
many cases have found it to their advantage
to have the machinery and equipment
purchased for making either product as
they see fit, or as the demand calls for, so
also a factory that can be made of any
of the various sorts, or marmalade, preserves
or marmalade, or could evaporate fruits as
might seem most desirable, would perhaps
be a better investment than one which
could do only one of these things. There
are men, and women, too, who could
manage such factories, and do it profitably,
and as we have been glad to see the growth
already made in this direction, we hope for
still further expansion on the same lines.
Thus far we are expansionists, at least.

Strawberry Culture.

We give the following extracts of re-
marks made by Mr. James Wood of Mt.
Kisco, New York, before the agricultural
club known as the New York Farmers, at
their meeting in New York city, last
winter:

Strawberries grown in this latitude are
much better than those grown in the South.
Southern berries are deficient in quality;
and, as you journey farther and farther
northward, you get them better and better,
until you get your own; and better than your
own are those grown still farther north. The
quality of fruits that can be grown in any
latitude improves as you go farther into the
northern regions. Whatever the fruit, there
is a quality developed in the North that the
South can never give, and this is especially
true of small fruits. The best strawberries
the speaker had ever eaten were produced
just on the borders of the Arctic circle, in
Norway. The strawberries of Denmark are
better than those grown anywhere on the
continent of Europe farther south.

It is difficult to keep up with the new
varieties. There are some varieties of
strawberries that would do best on a clay
soil and some on a light soil. Some of the
finest varieties, like the Marshall, beautiful
to the eye and delightful to the palate, and
the Gandy, which prolongs the season by
its late season, can only be grown at their best
upon clay soils. These two varieties are
only instances to illustrate a general prin-
ciple that you must find the conditions
suited to the plant which you wish to grow.
We have to overcome the obstacles that are
in our way.

Many small lots of strawberries are grown
in beds. Everything, however, will grow
better in rows. You can cultivate a row by
horse power, or by other means you can get
a better result from a row than you can get
from a bed. The highest possible result in
the cultivation of the strawberry is ob-
tained by growing in hills. That is, you
put down a plant and do not allow that
plant to send out any runners.

Of course all know that the strawberry
reproduces itself by runners; that is, it
makes a growth of a runner with a bud on
the end of it, and that develops a root which
takes hold of the ground and makes a plant.
Of course, the strawberry, like all other
vegetation, reproduces its kind from seeds.
The highest result is obtained by pinching
off all the runners, then the individual
plant will develop vigorously and the dar-
mant buds on every side will grow until it
is grown into a great plant; and then, with
proper cultivation, you will obtain finer
fruit than can be obtained from any other
treatment of the plant.

Next to that comes the cultivation in
rows by which you confine the runners to a
narrow space lengthwise with the row. Put
the plants out in the spring, allow the
runners to grow, cultivate frequently, and
where the runners become too thick and
matted cut them out until you have your
row a foot wide in space and not too thick
so as to be crowded. Let them grow
throughout the season, cultivate and develop
these plants to their greatest possible luxu-
riance, and as winter approaches, not too
early, cover them with straw litter, or a
largely composed of straw with not too
much manure.

Protect your plants from freezing and
thawing. A great many gardeners protect
plants in the autumn. In this climate
a December freeze rarely kills anything.
It is the February and March
freezing that kills things. Everything
is better to have in the winter. When
you have gone through your winter there
comes the freezing and thawing of spring,
which is a trying time for plants.

On many a gentleman's country place
quantities of plants are ruined because,
when frosts begin to come in November,
the gardener starts to "straw up" and
protect things, so preventing them from
having that which is required, a December
in the year.

When the ground is settled in the
spring, and the weeds begin to grow, put
in your cultivators between the rows and
cultivate the ground as thoroughly as
possible. Understand your mulch is still
all upon your strawberries, keeping them
back and preventing them from blooming
too early. If they bloom too early an
unusually frost may blight the bloom.

We will presume your soil is already well
fertilized. Nitrogen is the element that
nature requires for the development of the
plant. In the springtime you want to do
that which will make fruit of the highest
quality; you do not want any more growth.
The nitrogen was supplied the season before
to promote the growth of the plant. But
when the springtime comes and the straw-
berry blossoms, you want it to develop the
highest quality and greatest quantity of

fruit. It is found, by long experience, that
the three foods which nature requires for all
plants are nitrogen, phosphoric acid
and potash. Nitrogen furnishes the growth
and development of the plant. Potash
gives the quality of the fruit. So you add
potash in the form of wood ashes, if you
have them. If you have not, buy ashes or
some other form of potash and put them
upon your soil.

After you have cultivated as thoroughly
and deeply as you can to make the soil light
and loose, draw the litter that you have had
for a mulch over your strawberries off to
those spaces between the rows, and haul
other coarse litter, covering the space
between your rows as thoroughly and com-
pletely as you can with a heavy mulch.
This should be done every year. Never
attempt to get a second crop of strawberries
from a plant.

Plant in the spring. Grow them the first

we secure a distinct advantage. The soil
bed is then rendered warm and moist for
the corn when it is time to plant. My
experience has all tended toward late
rather than too early planting of corn, but
always toward early plowing and harrow-
ing of the soil.

The next essential thing is to secure good
seed that will germinate quickly and surely
when the right conditions are supplied to it.
This seed corn should be soaked in warm
water before planting to increase its rapidity
of germination. You plant fine, soaked
seed in land that has been turned over to
the spring sun for a week, and it will pro-
duce a better and quicker stand than the
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2.08 to sulky. The man who drove Alice
Dorman to her record of 2.15 said she could
not trot a mile to sulky in 2.12 on the
fastest track in the world, and all the train-
ers who knew her scouted the idea that she
had pulled two men in a wagon a mile in
2.15 over the Speedway.

Fast performances have been numerous
this year. Louise (2.02) was timed in 1.03
for half a mile when she beat Cobweb's
fortnight ago. Page (2.02) stopped the
watch at 30 for a quarter one day not
long ago, and on Tuesday last his driver
caught him a half in the remarkable time of
1.01. The climax was capped, however,
when the peeling mare Darrel (2.07), moving
with the wind from Dyckman street to the
post near the Speedway Inn, between
Washington Bridge and High Bridge, cov-
ered the mile in 2.05, according to the watch
of her driver, and Little Gem (2.15) on the
same day went over the same ground in
2.11. Capt. W. H. Boyce, who drove both
peacocks and timed them as they passed the
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Yet nobody believes that either peacocks
is capable of making such time on the fast-
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season.

A second survey last week having
shown that the horses traveled the full dis-
tance in all cases, and nearly all of past
trials having been timed by competent
experts, a growing number of horsemen
are coming around to the belief that the
true explanation of the seemingly incredi-
ble speed lies in the fact that the course is
virtually straight and that a horse may go
before the wind from end to end. Until the
Harlem River Driveway was opened an
opportunity to test the speed of the modern
troting horse over a straight course never
occurred. Some of the earliest trials of
speed on record took place over the old
Jamaica turnpike on Long Island, but
these were in the early part of the century,
before there was a horse in the world that
could trot in 2.40 or an oval trotting track
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first trotting track was built by the New
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tive harness horse has, so far as known,
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The chief superiority of a straight
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trainer said the other day:

"Not one man in a hundred, even among
professional drivers, seems to appreciate
the importance of taking advantage of the
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cents to me in driving a race or in
showing a horse to a buyer under the watch.
Not long ago a man came here to see a
mare in my stable with a view to buying if
she could show a quarter in 35 seconds.
The wind happened to be blowing good and
strong from the West, so I said to him as I
took the mare out on the track for the trial,
'I'll just move her slow through the home-
stretch here so you can see her way of
going, and when I get around the turn I'll
step her fast up the backstretch.'

"Well, it wasn't any trick at all for her to
go that quarter with my wind in 35 seconds.
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in the first part of April, I drove a green
troiter a quarter one day in 3.04. It caused
a big stir, and lots of people who timed the
trial said I was a fool for doing it so early
in the season."

He didn't notice that my
horse was going before a stiff wind. I
didn't say anything to them, but I say to
you that it was easier for the horse to trot
that quarter in 0.34 than it would have
been to drive him a quarter the other way

warmer in early spring and to provide it
with more moisture. In sandy soil the
moisture is apt to dry out much faster than
in heavier soils, and by midsummer the
stand will be badly affected if the roots of
the plants do not extend down to a consid-
erable depth.

W. E. EDWARDS,
Illinois.

The 2.00 Trotter Here?

"Now that a second survey of the Harlem
River Driveway has proved beyond doubt
that the quarter-mile posts along the road
were planted in the right places by the
original engineer, expert horsemen have
been forced to look about for a new ex-
planation of the almost incredible flights of
speed shown by some of the great trotters
and pacers there. So many marvellous
fast quarters, halves and miles have been
reported from time to time that the majority
of horsemen long ago made up their minds
there must be something radically wrong
somewhere, and most of them jumped to
the conclusion that the quarter posts were
not a quarter of a mile apart.

More than a year ago the question was
raised as to how fast Cobweb (2.17) could
trot a quarter of a mile down the level
stretch from the bend to the end of the
stone wall north of Washington bridge.
One day when the chestnut horse was feel-
ing particularly chipper and the wind was
nor-west Nathan Straus sent him send-
ing before the breeze with all sails set over
this stretch of road. An experienced horse-
man stood on the sidewalk exactly opposite
the quarter post and snapped his split-
second chronograph in response to the drop
of a handkerchief up the road as Cobweb
passed the starting point. As the horse
rushed past the post at the end of the quar-
ter, the timer snapped his watch again.
The hands had stopped at 29.2 seconds—
1.57 mile.

The man who held the watch was
laughed at and accused of intentionally
favoring the horse. Nobody believed for a
moment Cobweb had actually shown a
time like a 2.00 with a road wagon be-
hind him. Several days later he was timed
again in the same way, with two horsemen
holding their watches on him. This time
one watch indicated 0.29 and the other
watch indicated 0.30. Afterward he was
timed a half mile in 1.03 and a quarter
in 0.30. David B. was timed a half in
1.03 and Darrel in 1.03. Bumps stopped
the hands at 0.30 for a quarter, his driver
taking the time by starting and stopping
his watch as the horse passed the post.

"So many fast performances caused the
wise ones to change their tune, and they
began to question the accuracy of the mea-
surements in setting the posts. Then came
the performance of R. S. Crawford's trot-
ting mare Alice Dorman (2.15). Drawing

two men in a pneumatic road wagon she
was started one evening at the first post
south of High Bridge, and was driven a mile
northward, finishing at the post just below
the bend in the road near Dyckman street.
A strong wind was blowing in the direc-
tion she trotted, and though the road was
uphill and down a good part of the distance,
she covered the mile in the incredible
time of 2.12, according to the watch held
by a horseman of 40 years experience who
sat beside her driver. The publication of the
story brought ridicule on the timer, and
not one man in a thousand gave credence to
the report. It pointed out that the best
time ever made by a trotter to wagon was
only the driver was made 2.04, and the
troiter that made the record had a mark of
2.08 to sulky. The man who drove Alice
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that quarter in 0.34 than it would have
been to drive him a quarter the other way

of the track in 0.36. Yet if he had trotted
over the same ground the other way in 0.38
nobody would have thought it was worth
talking about.

"I learned to take advantage of the wind
when I used to drive races on the kite track
at Independence", he continued the trainer.
"I remember one time I had a little soft-
hearted mare that couldn't go the last end
of a mile to save her neck, and she was
entered in a race against some game horses
of greater speed. I thought I would be
lucky to get fourth money. One of those
prairie winds was sweeping over the kite
almost in the face of the horses as they
went away. I happened to get off right be-
hind two of the good ones. They were fight-
ing for the lead and trotting together like a
team. Pretty soon I noticed that while they
seemed to be laboring and that the mare
appeared to be laboring as well, they were
going easy. For a moment I couldn't un-
derstand it. Then it struck me that she
was in a position where she was protected
from the head wind which the horses in
front of her had to breast. I just let her
trail until we got around past the turn,
where the wind caught up the other way.
Then I turned her loose. The good horses
were exhausted and my little soft-hearted
mare stepped right away from them in the
race home. I've won many a race by those
tactics since then."

"By the way, did it ever strike you that
he secret of Ed Geers' style of driving a
race is right there in the way he has of pro-
tecting his horse from the wind? Geers
nearly always drops in behind the pole
horse, you know, and trails until he strikes
the home stretch, sometimes until he is half
way down the stretch. I don't know
whether he does it intentionally, but he gets
his horse in a position where the at-
mospheric resistance is next to nothing, and
there he stays while somebody else breathes
the wind. To my mind it accounts for a
great deal of Geers' success. Even on a
still day a horse trotting a 2.10 gallop has
to plow through what seems like a strong
wind, and a mere gentle breeze seems like a
zale when you're going against it."

"To go back to the kite track at Inde-
pendence, I remember one day when the
wind was whistling over the prairie Geers
started out to drive Direct a mile against
time. He went down to the half in some-
thing like 1.01, with the wind of course,
and lots of folks thought he was going to
knock the world's record into a cocked hat.
I don't remember how fast the mile was—
not much better than 2.10, though. While
he struck the headwind he wilted, and be-
fore he got to the wire he was so tired that
he could hardly put one foot before the
other. He just staggered home like a dead
one, though no game horse was ever foaled.
I've seen many another game one do the
same."

The records of cycling afford about the
best line of evidence on the effect of atmospheric
resistance and go far to confirm the views
of the trainer above quoted. What is
termed "pacing" a rider is done by setting
the pace for him by means of a wheel, often
a tandem or quadruple, directly in front of
the record maker. The pacer is in
reality a windbreaker, and the man who is
going against the record runs his wheel in
a partial vacuum, so to speak, with little
atmospheric resistance to contend against.

This advantage would seem to be worth
about ten seconds to the mile, as the pro-
fessional record pace is 1.19, as against
1.35-1.50 paced; the amateur record is
1.28 and 2.02-2.35, respectively. The amateur
record, unpaired, is almost identical with
the best time on record for trotters. If
atmospheric resistance cuts as big a figure
in trotting as in cycling, then it would seem
to be a fair conclusion that the trotting
horse could beat 2.00 quite easily under the
conditions which favor the speed bicycle
rider. For the first time in the history of
the trotter these conditions are open to him
on the long stretch of soft earth road at
Speedway Park. The course is not level,
to be sure, but it is practically straight, so
that the retarding current of air which he
has to breast or the track at some stage of
his contest with Father Time can be turned
to his aid on the Speedway.

"These horsemen who believe that the
timing of Darrel, Alice Dorman, Cobweb
and other speedy flyers has been substan-
tially accurate are looking forward to sensa-
tional developments in the near future. 'If
Darrel can pace a mile in 2.06 without
preparation as early as the middle of June,'
they say, 'what could a trotter like The
Abbot do along in the autumn if specially
fitted for a fast mile?' And then they
figure it out like this: Darrel's mile shows
that under certain conditions a horse can
trot anywhere from seven to 10 or 12
seconds faster over the Speedway than
on any other stretch of earth in the wide
world. The Abbot can trot in 2.05 on any
good track, ergo, he can trot in 1.38 or better
—may be 1.35—when the north wind is
whistling the dark clouds through the arch-
ways of Washington bridge. The Abbot
will be in town at the time of the Grand
Circuit trotting meeting at Empire City
Park next September. What a host of New
Yorkers would be on hand to thank his
owner, C. J. Hamlin, if he would consent
some day to book the great son of Chimes
and Nettie King to a race against a jog
him down through Van Gorkum Park to
the Speedway and there make the trial."

From the New York Sun.

The three-year-old filly Delgola, by
Direct, out of Oro Fino (2.18), second dam,
Manette (dam of Arion), and that is in Keat-
ing's string at Cleveland, recently stepped
a mile in 2.02, the last half of it in 1.06.

Jay Critchfield, Columbus, O., is at
Gross Point track with Bell Boy (2.07)
Ella Brooks (2.18), a brother to Split Six
(2.08) named George C. Eastin, and one or
two other good ones.

FOR SALE.

dark chestnut seedling, white markings,
about 12.5 bushels, weight 160 pounds
any day's program, also right to reject any
strawberry free 10 per cent. Fumes divided
and 10 per cent. No horse awarded but one
more than one horse may be named in a
contest will be collected from every class
of seedlings of 1000, 2000, 3000, 4000, 5000,
6000, 7000, 8000, 9000, 10000, 11000, 12000,
13000, 14000, 15000, 16000, 17000, 18000,
19000, 20000, 21000, 22000, 23000, 24000,
25000, 26000, 27000, 28000, 29000, 30000,
31000, 32000, 33000, 34000, 35000, 36000,
37000, 38000, 39000, 40000, 41000, 42000,
43000, 44000, 45000, 46000, 47000, 48000,
49000, 50000, 51000, 52000, 53000, 54000,
55000, 56000, 57000, 58000, 59000, 60000,
61000, 62000, 63000, 64000, 65000, 66000,
67000, 68000, 69000, 70000, 71000, 72000,
73000, 74000, 75000, 76000, 77000, 78000,
79000, 80000, 81000, 82000, 83000, 84000,
85000, 86000, 87000, 88000, 89000, 90000,
91000, 92000, 93000, 94000, 95000, 96000,
97000, 98000, 99000, 100000, 101000, 102000,
103000, 104000, 105000, 106000, 107000,
108000, 109000, 110000, 111

AGRICULTURAL.

The Plummer Farm School.

The Plummer Farm School was opened Sept. 13, 1870, as a home for neglected boys belonging to Salem. It is the work of the school to receive such boys, and to give them character, educate them so they may be able to withstand temptation and become useful to the community. The school is situated on Winter Island, Salem, Mass. The superintendent is Mr. Charles A. Johnson of Salem. The endeavor is to make the family as near like a good home, in a common family, as the means and number will admit. The boys become, after a time, strongly attached to their new home, as is manifested by their visits to the school and also by their returning to the school on holidays.

The boys are in three different grades: When they enter the school they are placed in Trust grade, where, by good behavior they are advanced to the grade of Honor. This gives them extra privileges in various ways, such as having a turn to the city about once a week in company with some adult member of the family, and often they go alone to do errands for the school. On the other hand, by disobedience and neglecting to get good marks, they are set back to the lowest, or first grade, when it takes a much longer time to reach the highest, or Honor grade.

Superintendent Johnson reports the number of pupils in the school Jan. 1, 1899, 25; admitted during the year, 13; discharged, 13; and in the school Jan. 1, 1900, 26; the smallest number throughout the year, 27; largest number during the year, 40; average number during the year, 29; average age when admitted, 13 years; average age when discharged, 15 years 10 months. The boys who have left the school have generally done well. The last consecutive number is 380. Of the 382 who have graduated from the school good reports have been received from the larger part. The first boy to enter the school called on a visit in February last. He is now a man 44 years of age, and is working in a straw establishment in Uxbridge, where he has been constantly employed for the past 16 years.

Farming has been pursued during the past year, under some difficulties on account of the drought in the early part of the season. Many of the early crops were very short, peas especially, for only one-third of a crop was gathered. But the later crops did better, yet there was quite a decrease in the amount of sales. Total amount received from sales of farm produce, \$1288.10.

The Plummer Farm School is opened for visitors on Wednesday afternoons, between the hours of three and six. Parents and friends of the boys are allowed to visit them by consent of the superintendent, on the last Wednesday of each month, between the hours of 3 and 6 o'clock, P. M., also on legal holidays.

In this issue of the paper we give a photograph illustration of the Plummer Farm School at Winter Island, in its recently enlarged form. It is an institution which shows, by its past history, which can be done for boys of this class, and which promises, in the future, to be not only a model for such schools in other places, but an honor and a credit to the city of Salem, and to those whose time and experience have been devoted to its development and progress.

Live Stock Notes.

A Missouri man claims to have kept an accurate account of all the public sales of Hereford, Angus and Shorthorn cattle held in the United States during the year 1899 as reported in the Breeders' Gazette. He reports the following result:

Hereford—1033 head, \$371,105; average per head, \$362.44.

Angus—489 head, \$115,895; average per head, \$237.

Shorthorn—1794 head, \$315,536; average per head, \$175.75.

The Chamber of Agriculture in Norfolk, England, has been testing the value of roots, and the proper amount to feed per day. Twenty-one three year old Irish balks were bought, and after four weeks of preliminary feeding they were fasted 24 hours, then four pens of five animals each were selected, of almost equal weights, with the intention of giving one lot 42 pounds of roots a day, another 84 pounds, the third 126 pounds, and the fourth all they would eat. As a fact the third lot could only eat 107 pounds a day, while lot 4 ate 115 pounds.

The feeding began Nov. 28, and until Jan. 13 the roots were Swedish turnips, and after that date a small but increasing proportion of mangel was substituted, until at the end of the experiment, Feb. 14, they were getting two-thirds mangel and one-third turnips. But we will give figures in detail, as we have long believed turnips were a good fattening ration when rightly used.

Each animal had two pounds of linseed cake and same of cotton cake, crushed wheat and crushed barley, or eight pounds of grain until Jan. 13, when they had 10 pounds each per day of the same in equal parts. Lot 1 averaged 10 pounds each per day of hay and wheat chaff, equal parts of each, and 42 pounds of roots. They gained 1.8 pounds each a day. Lot 2, 11 pounds of chaff and 84 pounds of roots, gained two pounds a day. Lot 3 had 10 pounds of chaff and 107 pounds of roots a day and gained two pounds each daily. Lot 4 ate 10 pounds of chaff and 115 pounds of roots and gained 2.3 pounds each per day.

On Feb. 14 lots three and four and all but one animal in lot two were considered fit to sell, and when killed were prime Norfolk beef. The others were kept longer, and did not dress near as well. Reckoning their value as the same at the beginning of the experiment, and all selling at same price, the most profit after charging food and attendance was on lot two, about \$18.75 on the lot, but lot four was very near at about \$18 per lot, as they consumed less chaff. Lot three had consumed about \$5 worth more of roots than lot two, and were a little less profitable, and the extra length of time required to fatten lot one and the poorer quality of the beef made that less profitable. They place the profitable limit for bullock feeding at that age and size at from six stone to eight stone a day, or 84 to 108 pounds per day.

The New Hampshire Experiment Station has been testing the value of bran and corn meal for feeding pigs. Twelve pigs were divided into four different lots. They weighed from 45 to 50 pounds each at the beginning, and for 99 days lot one was fed on fermented or sour bran mash. They gained an average of .61 pound daily. Lot two on mash of bran not soured gained .70 pound. Lot three on equal parts bran and corn meal gained .76 pound, and lot four on corn meal alone gained 1.08 pounds a day. All were then finished off on corn meal for 21 days. In this time the gain was most marked in the lots previously fed on

bran, being 1.44 pounds a day for those on the fermented bran, 1.34 pounds daily on the untreated bran, .88 pound for those which had bran and corn meal, and 1.38 pounds on those which had received corn meal all of the time.

Taking the entire period of 120 days those which began on the soured bran gained 272 pounds, at a cost of \$10.35 for feed, the gain in live weight being worth \$14.96, or \$4.61 more than cost of feed. Lot 2 on untreated bran gained 286 pounds, at a cost of \$11.52, showing a profit of \$4.44. Lot 3, that began on bran and corn meal mixed, gained 283 pounds, consuming \$9.70 worth of food, and giving a profit over that of \$5.87. Lot 4, which had corn meal the entire 120 days, gained 410 pounds, at a cost of \$13.61. The gain was worth at market rates \$21.05, giving a profit of \$8.44. This gain cost less than 31 cents a pound, while on the two lots that began on bran the cost was over 32 cents a pound on lot 1 and nearly 4 cents on lot 2, and it was a little less than 34 cents on the bran and cornmeal lot. They think if the bran had been continued through the entire experiment the fattening process would have been expensive, and say that by reason of "its coarseness and fibrous condition it is entirely undesirable and unsuitable for pig feeding."

A writer in the Mail and Empire says that the health of farm animals depends very much upon the drainage of the soil on which the stables are placed. This is the natural drainage, and not the carrying away of that which should go into the manure heap. He quotes from several authorities to prove that the soil should be well drained down to five or six feet below the surface. If the soil is saturated within three feet or less of the surface, it becomes cold; a damp atmosphere rises from it, and all conditions are favorable to the growth of disease bacteria. He cites the case of the horses in two of the Royal stables in Munich, Germany, having same arrangement of stalls, same food and care. In one there was an efficient drainage of the soil, and the horses were healthy, while at the other there was a drainage of 24 feet, and the horses suffered much from fever and other diseases, until a deeper drainage was effected, when the animals kept in as good health and condition as at the other stable.

The foundation and walls should be so made that they shall neither absorb nor retain moisture from the soil. If they do, decomposition of vegetable matter and development of bacteria is constantly going on to rise into the atmosphere above.

If having soil well drained is so important for the stables for our animals, it is no less so for the sites of our own dwellings, and those other places where fevers frequently occur should look after this matter.

Butter Market.

The firm feeling in the market continues, and some of the dealers insist on a half cent advance for extra marks, and get it, too, although there may be more sold yet at 30 cents than higher. At these figures much is being put in cold storage, and the demand for consumption is fully up to the normal.

Ash and spruce tubs are 20 cents, with assorted sizes 20 cents in most cases. First are also in demand at 19 to 19 1/2 cents for Western and 19 1/2 to 20 cents for Northern. Eastern creamery ranges from 17 to 20 cents, but like the first it must be very near the extra in quality to bring top quotations. Dairy is in fair demand at 18 to 19 cents for extra, 16 to 17 cents for first and 15 to 16 cents for seconds. Renovated in some demand by retailers at 17 to 18 cents. Ladies dull at 15 to 16 cents. While boxes and prints are nominally held at a half cent higher than tubs, they are plenty, and it is hard work to sell many above the tub figures. Quotations stand at 20 1/2 to 21 cents for extra Northern, 20 to 20 1/2 cents for extra Western, 19 cents for extra dairy and common to good lots at 16 to 17 cents. Jobbers ask 2 1/4 cents for extra tubs or boxes, and talk of advancing to 22 cents, but just now find it hard to get over 21 cents unless in small lots.

The receipts of butter at Boston for the week were 39,928 tubs and 52,903 boxes, a total weight of 2,214,784 pounds. For the previous week the receipts aggregated 1,902,681 pounds, and corresponding week prior 2,031,763 pounds. This shows a material increase as compared with the week previous and last year, and is the largest for several years. For Monday and Tuesday of this week the receipts indicate a slight falling off.

There were no exports of butter from Boston last week. For the corresponding week of last year the exports were 163 pounds. From New York the exports last week were 781 packages, and from Montreal the exports aggregated 9590 packages.

The statement of the Quincy Market Cold Storage Company for the week is as follows: Taken in, 18,796 tubs; out, 718 tubs; stock, 85,570 tubs, against 83,332 tubs same time last year. The Eastern Company reports stock, 14,101 tubs, against 8872 tubs last year, and with these added the total stock in cold storage here is 102,671 tubs, against 93,494 tubs same time last year.

Vegetables in Boston Market. The vegetable market is well supplied, but farmers say trade is fairly good, when they are willing to accept the decline in prices. Crops thus far have been good and nothing suffered for lack of rain, though that last week was most welcome and in good time. New beets are selling at \$2 per hundred bunches, and carrots \$3 to \$6, according to size. Flat turnips \$2 to \$2.50 a hundred, and new yellow \$3 a barrel. Banoh onions \$1.50 to \$2 a hundred. Egyptians \$2 to \$2.25 a bag and Bermuda \$1.25 to \$1.50 a crate. Lettuce 75 cents a dozen bunches and cress 75 cents to \$1. Radishes 50 to 60 cents a box. Cucumbers \$2 to \$2.50 a hundred. Hothouse tomatoes 10 cents a pound. Southern tomatoes, fair to good, 50 cents to \$1 a carrier, with some fancy Florida, ripe, at \$1.50, and firm at that. Egg plant not plenty yet, but lower at \$2 to \$3 a case, rhubarb holding up to \$1.25 to \$1.50 a hundred pounds. Asparagus in small receipts, but sells slowly at \$2.25 to \$3 a box of three dozen.

Cabbages are in full supply, and Norfolk

New York Market. New York markets have a liking for green goods, right from the farm, and they have been well supplied this year. Florida and Bermuda began, then Georgia, the Carolinas and Virginia followed in turn, and now New Jersey, Long Island and the counties nearby are sending their share. Probably a thousand or more teams loaded with vegetables and small fruits enter the city each week day at this season of the year, and they center in the wholesale produce district from Washington market to Franklin street, and around Gansevoort and Fulton markets. Most of them arrive between midnight and 3 A. M. Many sell outright to wholesalers or leave their produce with commission dealers, and are quickly headed homeward again before the general traffic of the city is astir. Others stay to sell to the buyers from small markets and the retail trade, especially around Gansevoort market. This trade begins about 4 A. M., and is brisk until about six o'clock, the light wagon going about among the farmers' wagons or from store to store to find what they want. In the neighborhood of tenement districts the dealers in country produce must be ready to serve their customers at six o'clock, while in other sections some fruit and vegetables are not ready until eight or nine o'clock, and thus the fruit and vegetable

"Hit the Nail

On the Head."

If you have eruptions, pains in the head or kidneys, stomach trouble and feelings of weariness, "Hit the nail on the head." Hood's Sarsaparilla is the hammer to use. It will purify your blood. The masses praise it for doing this and making the whole body healthy.

Hood's Sarsaparilla
Never Disappoints



PLUMMER FARM SCHOOL, WINTER ISLAND SALEM, MASS

bring 25 to 50 cents a barrel. Fat for Wakefield, and 50 to 75 cents for Dorchester. Long Island 75 cents to \$1 a barrel. Cattle-flovers, hot house, \$1 to \$1.25 a box. Lettuce 25 cents for 3-dozen box. Spinach 10 to 15 cents a bushel, and beet greens the same. Endive 40 to 50 cents a box, and parsley 50 cents. String beans in large supply, green at 50 to 75 cents a barrel, and wax 75 cents to \$1.25. Peas coming in freely. Early varieties, small \$1 and Stratagem \$1.25 to \$1.50. Mushrooms vary from 75 cents to \$1 a pound. Summer squash \$2 a barrel and Florida marrow at \$2.50 to \$3 a barrel crate.

New potatoes coming freely from Savannah, North Carolina, Norfolk and Maryland. Rose and Hebron fair to good at \$1.50 to \$2 and choice \$2 to \$2.25. Biles, white or red, \$1.25 to \$1.50, and culls 50 cents. Old potatoes sell slowly at 25 to 30 cents for Dakota Red, 35 to 38 cents for Hebron and 35 to 40 cents for Rose.

Value of Clean Milk.

"Cleanliness in milking may seem an old subject often touched upon, and yet it is of as much importance now as ever. In fact, it is one of the most important subjects in the dairy category.

The great value of milk as a human food lies not only in its inherent purity of quality, but also in the absolute natural purity of its flavor. This characteristic transmitted in the manufactured state to butter and cheese does more than anything else to commend the latter to the good will of the consuming public.

It is simply preserving the quality of the lactical flavor as close as nature has put it under. A very easy thing it looks at first glance, and yet, unless special pains are taken to keep it pure, milk is pretty apt to become contaminated in some way or other to its detriment.

The regular daily purity of milk cannot be insured unless a systematic treatment is accorded it, beginning before its withdrawal from the cow.

First, there must be clean stable surroundings and a clean cow.

That is, she must be kept dry bedded, all loose hair removed and the udder brushed prior to milking. By using a curry comb on the udder the skin will be stimulated, the hair attain a firm growth and gloss and the little dandruff scale off.

Most cows love to be brushed and curried also. Then again, the man who sits down to a cow with unclean hands is a slovenly milker, and has no proper place in the dairy.

He who dips his fingers in the froth of the milking pail, and strips the teats through the resulting grime, has reached the same of filthiness in a milker, and yet I have seen many a hired man do it surreptitiously.

A dairyman must be ever on the alert against such things in his hired help, and lay down rules of cleanliness, the observance of which is strictly enjoined. It is often said, "Never leave for any length of time a pail of fresh-drawn milk in the stable, lest it absorb odors."

This is good advice, but, at the same time, should there rightly be any bad odors to absorb?

I believe if there were more clean, sweet stables there would be more sweet, pure milk.

Still another point. Not enough stress is usually placed upon thorough aeration of freshly drawn milk.

Milk should be aerated before it has been allowed to cool in bulk, or had unnatural flavors from "smothering" will be generated.

To let milk cool before being exposed in minute quantities to pure air is a very bad dairy practice.

Either dipping or running the warm fluid through an aerator from a height should be employed, and the latter method if thoroughly carried out is preferable. Aeration both purifies and cools.

As a would-be successful dairyman always keep in mind the commercial as well as intrinsic value of the sweet, natural flavor of milk and its products.

GEORGE E. NEWELL.

New York Market.

New York markets have a liking for green goods, right from the farm, and they have been well supplied this year. Florida and Bermuda began, then Georgia, the Carolinas and Virginia followed in turn, and now New Jersey, Long Island and the counties nearby are sending their share. Probably a thousand or more teams loaded with vegetables and small fruits enter the city each week day at this season of the year, and they center in the wholesale produce district from Washington market to Franklin street, and around Gansevoort and Fulton markets. Most of them arrive between midnight and 3 A. M. Many sell outright to wholesalers or leave their produce with commission dealers, and are quickly headed homeward again before the general traffic of the city is astir. Others stay to sell to the buyers from small markets and the retail trade, especially around Gansevoort market. This trade begins about 4 A. M., and is brisk until about six o'clock, the light wagon going about among the farmers' wagons or from store to store to find what they want. In the neighborhood of tenement districts the dealers in country produce must be ready to serve their customers at six o'clock, while in other sections some fruit and vegetables are not ready until eight or nine o'clock, and thus the fruit and vegetable

ables that were growing at noon yesterday may serve for dinner or even for breakfast today, and thus are the hundreds of thousands in this great city fed.

Asparagus is scarce and high, Colossal selling at \$3 to \$4.50 a dozen bunches, extra prime \$2 1/2, \$2.75, prime \$1.25 to \$1.75 and culls 75 cents to \$1. Long Island beets \$1 1/2 a hundred bunches. Jersey sweet corn \$1.50 to \$2 a hundred ears and Southern 50 cents to \$2, very variable in quality. Canned corn are dull at \$1 to \$1.75 a barrel. Canned beans selling fairly well at 75 cents to \$1 a barrel or \$2.50 to \$3 a barrel for Norfolk, others 50 cents to \$1 a barrel, and at \$1.50 a barrel for No. 2. Cabbages in large supply. Long Island are \$1 to \$1.50 a hundred, and Norfolk 25 to 35 cents a crate for Wakefield, 25 to 50 cents for Flat Dutch. Lettuce from nearby 25 to 30 cents a barrel. Onions plenty, and weak at quotations, Bermuda \$1 to \$1.15 a crate, Egyptian \$2 a bag, New Orleans and Kentucky \$2.25 a barrel and Southern potato onions 75 cents to \$1 a half barrel basket. Green peas only fairly plenty at \$1.50 to \$2.50 a bag. Jersey peppers scarce yet at \$1.25 to \$1.75 a box. Radishes 25 to 50 cents and rhubarb 75 cents to \$1 a hundred bunches. Squash, Southern, at \$1 to \$1.50 a crate for white and \$1 to \$2 for yellow crook necks. They sell only slowly. Nearby spinach at 25 to 50 cents a barrel. String beans in light receipt. Jersey and Maryland wax are \$1 to \$1.25 a basket, green 75 cents to \$1. Norfolk more abundant at 50 to 75 cents a half barrel, \$1 to \$1.25 a barrel for green, 50 cents to \$1 a half barrel, or \$1.50 to \$2 a barrel for wax. Turnips are dull at \$1 to \$2 per hundred bunches for white, 75 cents to \$1 for Jersey Russia and 50 to 60 cents for Stone per barrel. Tomatoes are in light receipt but most lots are green, or not first class. Mississippi cases are 65 to 85 cents. Florida per carrier \$1 to \$1.75 and Charleston or Savannah \$1.25 to \$2.25. Few lots bring top prices, but strictly fancy lots could be sold above the quotations.

Some small lots of Southern apples in. These of good quality sell very well at about \$1.50 a crate, but poor lots go slow at 75 cents or upward, as to quality. Lettuce pears from the South \$3.50 to \$4 a barrel. Peaches are easier for medium grades. Some fancy Georgia sell at \$2 to \$2.25 a carrier, and good to prime at \$1.50 to \$1.75; poor to fair 50 cents to \$1.25. Florida, Japanese, \$1 to \$2. Carolina \$1.50 to \$2 for choice and 75 cents to \$1.25 for common to good. Pines are in better demand at \$1.25 to \$1.50 a carrier for Boston, \$1 to \$1.25 for Wild Goose and 75 cents to \$1 for Robinson. Cherries are plenty and weak at quotations, 8 pound baskets, black 50 to 55 cents red 40 to 50 cents and white 25 to 40 cents. In bulk, as to kind, 4 to 5 cents a pound. Strawberries were scarce in the morning, but the boats brought liberal supplies, and prices dropped quickly. Some fancy western New York brought \$1.10 to 14 cents, others, choice to extra, 8 to 12 cents, and common to fair 5 to 8 cents. Most of the lots went in latter class. Huckleberries scarce and not many of prime quality. Pennsylvania ranged from 10 to 15 cents a quart, Jersey 12 to 14 cents, Maryland 10 to 12 cents and Carolina 12 to 14 cents for large blue and 8 to 10 cents for black. Blackberries, Maryland large at 9 to 10 cents with Dorchester at 7 to 8 cents. Harvest 5 to 6 cents. North Carolina mostly in poor condition and sold at 6 to 7 cents, or lower. Red raspberries 4 to 8 cents a pint, and black caps 2 1/2 to 4 cents. The lower rates prevailed when the arrivals were all in. Gooseberries were in moderate supply, and extra large brought 8 to 10 cents a quart; small to medium dull at 4 to 5 cents. Currants are more plenty, and large sell at 6 to 8 cents, with ordinary at 5 cents. There is a good demand for fancy muskmelons at \$2 to \$3 a case for Florida, but common to good sell at \$1.25 to \$1.75 and Charleston at \$1.50 to \$2 a barrel or \$1 to \$1.50 a crate. Florida watermelons in large supply. Very few bring \$30 per hundred, and from that they are at all figures down to \$15.

Nut many ohanges in the poultry market. There is a fair demand for Philadelphia broilers at 20 to 25 cents a pound for small, and 26 to 28 cents for those weighing four pounds or more to the pair. Western and Southern chickens steady at 18 to 21 cents for large, but small go dragging at 14 to 16 cents. Spring ducks more plenty at 14 to 12 cents a pound, and spring geese, Eastern, steady at 30 cents. Fresh killed turkeys dull at 8 to 9 cents for fat and 5 to 7 cents poor to good. Squabs steady. Pigeons poultry quiet with moderate demand. Live poultry in only moderate demand. Some nearby chickens sell at 17 to 20 cents. Western generally at 16 to 19 cents and Southern at 15 to 16 cents. Fowls dull at 9 cents, and so are turkeys at 8 to 9 cents. Ducks dragging at 35 to 60 cents a pair, and so are geese at 75 cents to \$1. Pigeons weak at 20 to 25 cents a pair. An effort is being made to drive the trade in live poultry away from West Washington market, where it has been for years, on the ground that it is a nuisance, but as this would scatter it and send it to other places, where it would be a greater nuisance, success is doubtful.

Boston Fish Market.

The market is quiet, with prices higher on shore fish and a good demand. Market cod is selling at 3 to 3 1/2 cents, large at 3 1/2 to 4 cents and steak at 5 to 6 cents. Shore haddock are 3 1/2 to 4 cents, pickled 1 1/2 to 2 cents. Small hake the same and large or medium at 2 to 2 1/2 cents. Cusk are steady at 2 1/2 to 3 cents, and scup, weak fish and butter ash at 5 to 6 cents. Bluefish 6 to 7 cents. Halibut more plenty and cheaper, at 11 to 12 cents and white at 14 to 15 cents. Black shad 14 to 15 cents and rose shad 16 to 19 cents. Eastern salmon 18 to 19 cents and swordfish 17 to 18 cents. Fresh mackerel 6 cents each for medium and 10 to 20 cents for large. Oysters are quiet in small demand at \$1 per gallon for Norfolk standard, \$1.25 for Providence River and fresh opened Stamford. In the shell, Blue Points \$2 a bushel, and Stamford \$1.75 to \$2 a barrel. Clams steady and in fair demand at 50 cents a gallon or \$3 a barrel. Lobsters scarce and higher at 16 cents a pound alive and 18 cents boiled.

Boston Exports and Imports.

The exports from Boston for the week ending June 30 were valued at \$2,253,419, and the imports at \$1,160,667. Excess of exports \$1,092,752. For corresponding week last year exports were \$2,235,946, and imports \$1,207,658. Excess of exports \$1,028,288. Since Jan. 1 exports have been \$30,602,326, and imports have been \$39,545,731. Excess of exports \$11,016,595. For same 25 week last year exports were \$52,440,874, and imports were \$30,532,145. Excess of exports \$21,908,729. The principal articles of export were provisions \$989,536, breadstuffs \$518,183, live animals \$240,830, leather and manufactures of same \$186,678, cotton, raw, \$4198, cotton manufactures \$7466, iron and manufactures of same \$52,704, machinery \$34,599, wood and manufactures of same \$31,993, hardware \$6740, hides and skins \$7500, tallow \$17,993, paper \$17,823, drugs and chemicals \$37,401, oil and \$5249, pianofortes and organs \$3973.

NOTES AND QUERIES.

BRITISH CASUALTIES.—"R. W. J." The total British losses in the war in South Africa up to and including the week ending May 26, are stated by the British war office to be as follows: Officers killed in action..... 237
Men killed in action..... 85
Officers died of disease..... 92
Non-commissioned officers and men killed..... 530
Non-commissioned officers and men died of disease..... 530
Non-commissioned officers and men died of accidents..... 56

Total deaths..... 6,176
Officers wounded..... 713
Non-commissioned officers and men wounded..... 9,590
Total wounded..... 10,303
Officers missing and prisoners..... 178
Non-commissioned officers and men missing and prisoners..... 4,348

Total missing and prisoners..... 4,526
Grand total of losses..... 21,004
In addition to these about 4500 officers and men have been invalided home sick (as distinct from wounded). The wounded total is after deducting those who died from wounds. The proportion of deaths from disease is 51 1/2 per cent. of the total mortality. It should be understood that a large portion of the wounded have recovered and returned to their command, and that some of the prisoners have escaped or have been released by the recent British successes.

HOMESICKNESS AS FOOD.—"G. E. F." The use of homesick as food is a subject which has been brought into prominence of late, owing to the necessity to which the beleaguered garrisons in South Africa have been reduced. It is, therefore, a matter of general interest that certain butchers in San Francisco have been detected in using the flesh of the horse as a substitute for beef in the manufacture of sausages and other viands. There is nothing unwholesome in using the flesh of such a clean feeding animal as the horse, but it is rightly considered that it should not be lightly upon consumers in place of more expensive meats. In many Continental countries, the sale of horseflesh for human food is considerable; but the butchers are licensed, and the animals are killed under proper sanitary conditions. The New York Medical Journal points out that it is comparatively easy to detect the presence of horse meat even in such small quantities as five per cent. The suspected meat is boiled for about an hour in a small quantity of water, which is afterward reduced by evaporation.

cooled and filtered. To this liquid a few drops of compound iodine solution (one part iodine and twelve parts potassium iodide in one hundred parts of water) is added, when a fugitive red-violet coloration indicates the presence of horse meat.

VETERANS OF THE CIVIL WAR.—"Member Ninth Regiment." Veterans of the civil war are dying off at about the rate of three or one third per cent. per annum. Commissioner of Pensions Evans estimates that there are about 925,000 survivors of the civil war. Of this number 200,000 were on the sea and landed up to 1865. During the year 1899 742,467. This number is slightly more than three and one third per cent. Assuming that the death rate among those not pensioned is the same as among the pensioners the total number of veterans who died during the year would be about 90,000. Commissioner Evans estimates that the average age of the veterans who still survive is about fifty-nine years. The last survivor of the war of 1812 died last summer, seventy-five years after the close of the war. At the same rate there will probably be few survivors of the civil war still living in 1940.

GEMS OF THOUGHT.

....The denial of self leads to the narrow way.
....Life is a sacrifice, the only question is whom will we serve.—F. W. Faber.
....He is that awful thing which looks God in the face and says "I won't."—A. P. Beard.
....Resolving to forsake all things, remember among them to forsake thyself.—J. Bernard.
....Nothing can be loved to God which does not shape itself into the image.—F. W. Faber.
....These are the best Christians who are more careful to reform themselves than to censure others.—Pulley.

....Duty is the great mountain-road to God, follow duty if you would know the Christ-like "alm in the presence of wrong."—Lord John Russell.
....The reputation of a man is like his shadow—gigantic when it precedes him and puny in its proportions when it follows him.—Talleyrand.
....A forgiveness ought to be like a cancelled note, torn in two and burned up, so that it can never be shown against the man.—Henry Ward Beecher.

....A word is the manifestation of a thought, it is with it to communicate a thought to you, that thought takes the shape of words. You cannot see my thought, but what is there comes through the channels of speech, and so travels through your ear to your mind, and becomes part of your thought. Now, Christ comes the Word, to take the thought out of the mind and heart of God and to translate that thought into words that we could understand it, so that what was before invisible and inaudible and beyond the reach of our senses, comes into our minds and hearts as something that was in God's mind and heart, but now is in ours. Beautiful, indeed, is this as an expression of what Christ is, how to know him, how to know God, what is there comes through the channels of speech, and so travels through your ear to your mind, and becomes part of your thought. 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Only one hundred of the Cuban teachers that arrived Saturday can speak English. What a jolly time they will have at Cambridge this summer!

All roads of discussion lead to expansion with Boston's Edward Atkinson. At the recent meeting of the American Association for the Advancement of Science, this ingenious gentleman managed to remark that the great body of private notes to carry "thinking bayonets," and that it is as true as gospel that "when you scratch a jingo you find a pirate." And then, as Edward's wont, he advertised his own seditions pamphlet.

A new house for President Eliot is a capital idea, and that the house be called Eliot House, in recognition of the thirty years of service which Harvard's present head has rendered his college, a most admirable suggestion. The present tendency to honor the living as well as the dead is worthy of all encouragement. It makes it seem worth while to serve one's fellowmen, and nicely refutes the wile'se's inglorious saw, "Call no man happy until he's dead."

Yes, thirteen is an unlucky number. That makes the thirteenth time Yale has beaten Harvard over that course in twenty matches! But then, if Captain Ellington hadn't had an accident, and if Bradley hadn't succumbed to exhaustion, Harvard would have been the winner in the "varity race" as well as in the other two. All of which is the same as saying that but for a few slip-ups Cambridge Thursday night would have been an uncomfortable place for peacefully disposed citizens, which is wasn't at all except for the heat.

Forestry conventions are in order all over the country, and our people are gradually awakening to the importance of forest preservation. Many impracticable schemes are suggested, entirely incompatible with private ownership of forest lands. If the Government owned all the forests, as is the case in parts of Europe, we might adopt European forestry rules and regulations. In a republic and with individual ownership such arbitrary laws could not be enacted. The most important work for the present generation is to devise means for preventing forest fires and the lawless acts of hunters, fishermen and others roaming the forests.

The sugar refineries are advancing the price of refined sugar, presumably on account of the immense demand for canning and preserving fruits. Last year the American people consumed 2,040,576 tons of refined sugar. For 17 years ending with 1899, the increase in consumption of sugar in this country was 106.7 per cent., an average of 6.24 per cent. per annum. The relative increase in the country's consumption was larger previous to 1887 than subsequently. If we except the abnormal gain of 1891. The increase in 1886 was 8.6 per cent., 1884 seven per cent., 1883 10.3 per cent. and 1881 6.8 per cent.

Captain McKay of the Ivernia may be said to offer expert testimony on the question of better harbor accommodations for Boston. "Give me three more feet under the keel of my ship and that's all I'll ask for," he remarked last week to some friends. "I cannot load the Ivernia to within three thousand tons of her carrying capacity on this her maiden trip from this port, on account of the lack of water in your channel. When I last sailed from New York I put her down thirty-two and one-half feet, while here I cannot go below thirty feet, which means a great loss in cargo." Boston's friends at court will please take note.

The oldest ex-Confederate soldier is said to be now living in Alabama, at the venerable age of 108 years. He is also said to be the oldest man in the State. He must have been nearly or quite 70 years old when he entered the Confederate army, and was old enough to have known better. But as he enlisted for the Mexican army and his company never got to the front, he may have expected a similar experience in the civil war. Many enlisted in the Union army who never expected to see any real fighting, but did see it, and real hard fighting, too. We remember when Secretary Seward said the war would be over in three months, but many thousands of lives were lost on both sides after the date he named.

We learn by the press dispatches that General Aguinaldo is trying to keep his forces in the field until after the election in the United States, in the hope that a party may come into power which will withdraw our troops from the Philippines and aid him to become chief dictator of those islands. Also that President Kruger is trying to strangle along against or keep out of the way of the British troops until the time when a new administration here will furnish him substantial aid in his rebellion against the English government. We remember in 1864, when the leaders of the Southern Confederacy encouraged their followers by the hope that after election a new administration would grant them independence, but we were not changing the administration just then. And we think it will be many days before we have an administration that will prefer war with England rather than with the Philippines.

In riding through many of the older farming sections of New Hampshire and Vermont, especially the hill farms, we are inclined to attribute the present lack of prosperity, as compared with that of half a century ago, to two main causes. First, the lack of that sturdy help which was once exacted from the boys of that period, who practically worked for their board and coarse clothing, and second, from the lack of the virgin forest, that were the bank from which many a farmer drew a tidy sum in cash for his winter's work. Boys of the present generation hesitate to spend their youth on the farm at nominal wages. Many seek employment in the cities. Farm owners are dependent upon a much inferior class of help, who frequently demand more pay than they can earn. If the forest trees which once grew on many a rough New England farm were now standing, they would be worth double the present value of the farm and all the improvements thereon.

The export apple trade is an important factor in American commerce. One year, 1896 '97, we exported from the United States and Canada 2,919,846 barrels. In seven other years since 1880 have the apple exports exceeded one million barrels a year.

For the season 1899 to 1900, the total exports of apples was 1,393,121 barrels. The first shipments of last year's crop were made in July and August, though the trade was at its height in October and November. A shipment of 243 barrels from Halifax was made to London as late as May 11 this year. During last season more apples were exported from New York than from any other port, followed by Halifax, Montreal, Boston, Portland and St. John in the order named. The exports from Boston showed a marked falling off because many of the ocean steamers usually sailing from Boston were chartered by the British government as transports in the South African war, leaving Boston short of ocean tonnage.

There are others beside Mr. Bok who have suffered in their editorial experience from the atrocious chirography in which the modern college girl indulges. "Some day," this gentleman sagely observes, "our girls' college will wake up to the fact that for a girl to write an intelligent letter, properly punctuated, and in a handwriting which does not drive a man clear to profanity, is likely to be of more value to her than a gift to gibby decline a Latin verb." Still, we only fail to add that college boys share with college girls this end of the century illiteracy, even if Mr. Bok hasn't yet found it out.

The best comment we remember to have seen as to the feasibility of the much-talked-of Anglo-American alliance is that offered by Lord Justice FitzGibbon of the High Court of Appeal of Ireland. "This gentleman, who has recently been 'in our midst,' concludes that the English nation and our own, however one in feeling, race and friendship, have widely different interests and institutions. Hence, to use the lord justice's metaphor, he believed that if the two nations were harnessed together they would not travel very far before, 'if it became the interest of either animal to get his nose in front, the coach would be upset.' All of which shows the lord justice to be wise as well as witty.

A philanthropic scheme which Boston might do well to adopt during a summer season which promises to be excessively warm is that which Lee H. Jones of Liverpool has carried out in his native town with very marked success. In 1897 Mr. Jones started out giving what are called court and alley concerts for the poor in the vicinity of their homes. The material equipment consists of a single platform with steps, a piano, a rope making one or three other articles making one or two large loads. The occupants of tenements about supply chairs for themselves. Singers and instrumentalists give their services, and the programme for each concert is so popular, yet of such a really good sort, that on each occasion between five and seven hundred people have voluntarily cleaned up their alleys and themselves to do it honor. It's an attractive method of giving cheer. Why shouldn't some Y. M. C. A. branch take it up here?

Admiral Dewey's wife has the reputation of making more mistakes of a nature to attract public censure than the wife of any other distinguished man. She has just bought an island at Chester Basin, a summer resort about forty miles from Halifax, Nova Scotia, and will have a summer residence erected on the island. Of course she has a right to spend her own money as she pleases, but how unfortunate that Admiral Dewey and his wife must seek a foreign country for a summer residence. To admit that no spot on our Atlantic coast from Newport News to Eastport affords attractions to our only Admiral and his ambitious wife is humiliating at least. Isn't the water just as salt and the breeze just as fresh on the coast of Maine as in the "Blue Nose" country? Isn't the American flag just as acceptable over the residence of our only Admiral in the land of his birth as the British flag floating over his English residence in Nova Scotia? This selection of a foreign seashore residence for an American admiral is in bad taste, to say the least.

War in China.
Much as every one must regret the outbreak of a fanatical religious and race war in China, we can scarcely be surprised by it if we look at the conditions calmly and without passion or prejudice. If the Chinese had sent their people to this country as missionaries to try to gain converts to the religion of Buddha, or to teach the wise sayings of Confucius, with especial instructions to try to gather in the children and youth, who are supposed to be more susceptible to teaching than the older, we should scarcely give them a cordial welcome. Even in enlightened, liberal and tolerant Boston, which endures if it does not embrace all sorts of "isms," the people would be likely to protest against this, and if the missionaries were not hanged on Boston Common, as once were the Qakers, they would be very likely to be banished, as were Roger Williams and Anne Hutchinson. But if they should chance here, or elsewhere, to fall into the hands of a fanatical mob, such as used to listen to Dennis Kearney at the "sand lots," we fear that all the resources of our modern civilization would not be sufficient to save them from sudden and violent death. And those same mobs, unorganized and without a capable leader, were powerful enough to influence legislation, and cause the members of both Houses of Congress to enact what is known as the Chinese exclusion bill, a law which many claim to be a direct violation of our treaty obligations with China, and which is a most unjust discrimination against a peaceful, industrious and frugal people, simply because of a difference in race, color and religion.

The difference in religion and color, however, is not the only charge which the Chinese mob who are in insurrection for the purpose of driving out the foreigners make against the Americans and Europeans among them. They have been establishing new methods of transportation and labor, and introducing new machinery and tools, whereby one man can perform the work which has heretofore employed ten men, at wages which if not very highly remunerative, at least afforded them the means of subsistence. This is likely to throw the other nine out of employment, and this means they must learn new trades or starve. It is from the ranks of the unemployed, or those who fear that they will become so, that have arisen the Boxers, so called, because in their desperation they are ready to go into battle unarmed, and fight with only the weapons the Lord gave them. We think we have heard of mobs much nearer home than China who were rendered desperate, and destroyed both property and lives because of this same reason, the introduction of machinery to perform labor by which workmen had lived before, which they thought would place them out of employment.

Again it is rumored that some of our missionaries to China have interfered with the civil government there, and have posed as advance agents of American capitalists.

We do not believe in the justice of this charge, or if there have been such cases they are rare; and we appreciate the noble men and women who have left home and braved the dangers and discomforts of dwelling in a foreign land to spread the Christian religion, but we sometimes are inclined to feel that it would be better to wait until those people are more ready for it. Would it not be better to let it spread more slowly than to sacrifice the lives of our best men and women to plant the cross, and then have to uphold it with army and navy against the will of the people and the government of a foreign country?

Deeply as we regret the loss of life and destruction of foreign property in China thus far, we more strongly dread what the future may bring forth. Already the United States has felt it a necessity for the protection of its citizens to send a naval force to co-operate with the forces of European powers, and it may seem necessary to continue this indefinitely, and to increase our power there. To retain our peaceful relations to the Chinese Empire, against which these Boxers are in insurrection, and to maintain our trade relations with that great country and its 400,000,000 population, it may prove necessary for us to take possession of some of the ports of China. If we do not European powers seem to have determined to do so, and they may divide them among themselves, leaving the United States out in the cold. We have little faith in their leaving an "open door" for us, however earnestly they may promise to do so. The diplomatic definition of a promise seems to be "something that ought to be broken," and some of the European governments act as if they could not be too quick in violating the most sacred oaths when there is anything to be gained by doing so.

It would be far better for us if we could prevent the partition of China among the European powers, but this insurrection gives them a pretext of which they will not fail to take advantage, and we may better serve ourselves and China also by keeping some of her ports in our possession, rather than allow them to become the possessions of European powers.

Again, we dread more foreign complications. We feel that we must retain our possessions in the Philippines, or allow them to be given up to anarchy and war between the native tribes, that may only end with the expulsion or destruction of the foreigners in Manila and other parts of the islands, and the subjugation or extermination of the least powerful tribes among the natives. We feel that we must keep our control over Cuba and Porto Rico, until we have given them good roads, good sanitary conditions and prosperity, and have taught them how to maintain all these by good government, for which they must fit themselves, if they are to be trusted to form independent republics, able to support themselves and defend their rights without us. But we do not desire to take upon ourselves a similar responsibility in regard to China or any part of it. Let us hope that the need of so doing may not arise.

"The White Man's Burden."

The reign of Queen Victoria has been a reign of peace, in so far as freedom from invasion of the British Isles is concerned, but some 40 wars, aside from a number of less serious revolts, have been carried to conclusion by her subjects since the queen's coronation in 1837. A list of these wars is given by the *Nieuws van den Dag* (Amsterdam) as follows:

- A war against Russia, 1854.
- Three wars against Afghanistan, 1838, 1840, 1878.
- Four wars against China, 1841, 1849, 1856, 1860.
- Two wars against the Sikhs, 1845, 1848.
- Three Kafir wars, 1846, 1851, 1877.
- Three wars against Burma, 1820, 1832, 1885.
- Nine wars in India, 1817, 1860, 1863, 1864, 1868, 1870, 1880, 1897.
- Two wars against Assam, 1824, 1838, 1890.
- One war against Persia, 1857.
- One war against the Danes, 1829.
- One war in Egypt, 1882.
- Three wars in the Sudan, 1894, 1896, 1899.
- A war in Zanzibar, 1893.
- A war against the Metabele, 1894.
- Two wars against the Transvaal, 1881, 1899—Translation made for the Literary Digest.

Wanted—A Better Way.

If it is true that "the hand that rocks the cradle of the world moves the world," it would seem that the present generation of mothers could not be better occupied than in devising improved methods of celebrating our national holidays, and presenting such in attractive form to the young minds which they are now moulding. Twice within three weeks our own city is each year given over to a pandemonium of noise and confusion, which is extremely trying to those of strong nervous organization, and to those others who are weak and ill the consequences are often of a very serious character. Even the dying are not exempt from disturbance by the deafening cannon crackers.

The seventeenth of June and the Fourth of July are days of glorious significance in our national history, and should be fittingly commemorated through all the years to come, yet is there not a better way to bring their lessons to mind each year than to bring in unlimited quantities of ear-splitting explosives?

Young America is very positive in his own opinions, and to merely forbid him the privilege of making the customary noise would be entirely without effect, as long as the means of so doing could be obtained. What is necessary is to so interest him in other modes of celebration that noise will no longer allure him. How this is to be done is a question of grave importance, which it is hoped will be solved in the not distant future. The Floral Emblem Society is said to have presented a plan at a recent meeting, and other thinkers are busily engaged upon the problem. The patriotic hereditary societies might well devote some of their energies in the same direction. Mothers of young children find themselves under extreme nervous tension on these days, because they fear casualties to their little ones, and the list of casualties is usually a long one. Extra precautions against fire are made by municipalities, and unusual police vigilance is necessary to prevent the destruction of property by the hoodlum element which is so much in evidence. On the whole, these days are, to the average adult, anything but the joyous occasions they should be, and one feels relieved when they are over, and a whole year stretches ahead before the liability of another outbreak.

Processions and parades are an excellent

feature when properly conducted, but even here the hoodlum element may become offensive, if vigilance is not exercised as to who shall be allowed to participate. It is hardly possible that any radical reform in the matter of celebrating will take place at once. The change so devoutly hoped for must be brought about gradually, and by an improvement in the public taste. The better classes, to whom patriotism is more than mere confusion and bluster, can do much to forward the movement, and especially mothers and teachers, by interesting their charges in better methods, help bring about the time when every American, old and young, will hail the coming of these national holidays as seasons of unalloyed enjoyment and patriotic refreshment.

Our New Prosperity.

An idea of the prosperity the nation is now enjoying may be gained from Mr. R. W. Stannard Baker's new book, "The New Prosperity," into which he has gathered a wealth of figures and facts showing the tremendous increase in business in the United States in the past few years. Between 1897 and 1900 European banks of issue gained \$4,000,000 in gold, going from \$1,501,000,000 to \$1,505,000,000. In the same period the United States showed a gain from \$209,000,000 to \$1,016,000,000. The savings banks' statistics showed that whereas the average individual deposit in 1894 was \$369, in 1899 it was \$419. It is interesting to note from Mr. Baker's figures how quickly the unusual prosperity of the country is reflected in the charitable gifts of the wealthy people of the land. For instance, in 1899, Americans gave \$23,984,900, in 1898 the total charitable gifts amounted to \$79,749,956. As it might be expected, the use of luxuries increased among Americans at a tremendously rapid rate along with the advance of good times. A curious instance of this is seen in Mr. Baker's investigation of the piano trade. He found that in the nine States of the North-west more pianos were sold in six months of 1899 than during the entire previous six years. In the diamond trade he shows that 1897 brought \$2,000,000 worth of diamonds into the country, 1898 \$7,000,000, and in 1899 no less than \$12,175,550.

The general prosperity extends to some unexpected phenomena. For instance, owing to the larger business between the small buyers and the retail stores, the American people were using \$11,000,000 more of dimes, quarters, and half-dollars in September, 1899, than they had been using in September, 1897. The postal business is not behind in its rapid extension. For the year ending June 30, 1899, 7,000,000 more money orders were issued than in the year 1898, the increased amount coming to \$35,000,000, and the average amount per order has been increased from \$7 to \$7.40.

More curious still, reports from various States show that crime everywhere decreased. Take, for instance, the showing in the statistics of Illinois. For the year ending Sept. 30, 1898, during the hard times, 927 convicts were sent to the State penitentiary. In the year ending Sept. 30, 1899, the number was only 506, or hardly more than half. The decrease, he declares, was unquestionably due to lessened idleness. The army of unemployed is no longer an army, and no longer unemployed; and there is in consequence less drunkenness and less tendency to crime. Prosperity also brings with it a feeling of hope, and it is no easier to earn a living than to steal it.—The Literary Digest.

Some Portraits of Daniel Webster.

BY BENJAMIN F. STEVENS.
When the Astor House, New York, was in the height of its prosperity, under the wonderful management of the late Charles A. Stetson, there hung in the gentlemen's parlor a portrait of our great American statesman. By whom it was painted or by whom presented to the hotel no one knows. It may have been, and probably was, the work of Healy, one of the greatest portrait painters of his day, and it very likely was presented to Mr. Stetson by that coteries of Whigs, Philip Hone, Simon Draper, Thurlow Weed, with whom our fellow citizen, the late John S. Shelton, Esq., used to sit. The history of this portrait is quite interesting, as related to the writer of this article by Charles O. Billings, Esq., who in his turn told it to the late Ebas D. Jordan, Esq., and through whose means it fell into the possession of the latter gentleman; and let me add into no worthless hands could it have fallen. It must have been painted nearly if not quite half a century ago, for although it bears the marks of age, it is a perfect, a most wonderful likeness of the "great expounder of the Constitution" in the prime of life.

When the contents of the Astor House fell under the hammer, this portrait was bought by a man named Hughes; by him it was sold to a man named Milligan, who kept a restaurant on Broadway. He intended to call his eating-house the Webster House, having the portrait hung in the room as an attraction. It looked soiled if not absolutely dirty when first seen by Mr. Billings some years ago, when taking a chop with a friend at "Milligan's." Years passed on, and on a second visit Mr. Billings purchased it, brought it on to Boston, placed it with Sinclair, who cleaned it, and it is now one of the finest portraits of our great orator that one would wish to see. It may have been painted by Healy, or by Chester Harding, or by a New York artist whose name has faded away with the work which came from his pencil. But it is a splendid piece of work.

The great picture in Faneuil Hall representing Daniel Webster replying to Hon. Robert T. Hayne in the United States Senate, Jan. 26 and 27, 1850, was painted by Healy and is sixteen by thirty feet. It contains 130 figures, the most prominent figure being Webster himself. Look in upon this picture as we have done lately and see with what wonderful skill the artist has rendered imperishable the features of this great man, who after this famous speech became at once the confessed favorite of the nation.

George Peter Alexander Healy was born in this city July 1813. In 1836 he went to Paris and remained there several years, making an occasional visit home. He painted portraits of Louis Philippe, Marshal Soult, Lewis Cass, Clay, Calhoun, Webster, Seward, Franklin Pierce, William H. Prescott, Henry W. Longfellow and many others. In twenty years he executed nearly six hundred portraits. The large historical picture of "Webster's reply to Hayne," alluded to above, was completed in 1851. A biographical notice of him says "he was one of the best American portrait painters of the French school."

"In 1845 there was established in New York the 'Hone' Club, named after Philip Hone, its first president, and a most devoted friend of Daniel Webster. Mr. R. M. Blatchford, Mr. Edward Curtis and Mr.

Philip Hone arrived in Boston from New York on Nov. 3, and conferred with Mr. Healy as to painting a portrait of Mr. Webster, familiarly known among his neighbors as the Squire of Marshfield. Webster in a stonched hat and fisherman's coat was sketched by Healy under the famous 'Marshfield tree' on the twenty-sixth of April, 1846. Healy's picture of Mr. Webster was sent from Washington, where it was painted, to the Home Club. Philip Hone in his most delicious diary says: "This counterfeited presentment of our honorary member, the distinguished senator from Massachusetts, is a great picture, the best by far that has been done of him. The picture is to remain in my possession until a new president is appointed, and is to go at my decease to the oldest surviving member. Healy has been very successful; but in none more than this, which does not go into royal halls, but into the hands of a set of royal fellows, and when Louis Philippe comes to New York, Philip Hone will show him as good a picture as any in his American gallery." In less than three years after this was written by Philip Hone, Louis Philippe was down from his throne, a wanderer. What a pity he did not come to New York as he did more than forty years before. We well remember in our boyhood the lithograph of this picture, which we thought then and still think the best of all his portraits. With your kind permission, Mr. Editor, I will creep back into my den, only to come out again to give an occasional roar.

How to Avoid Second Planting of Corn.

The best growers of corn rarely have to make a second planting of their crop, and it is more rare than this work says. There are seasons, of course, when a very late cold wave makes it necessary to replant in order to secure a crop. But in most cases the replanting is the result of lack of proper forethought and good judgment. If the work is not done properly the first time there will always be the possibility of a second planting, and some farmers seem to plant upon this theory. It is much better to burn your ships behind you and make up your mind that there is nothing to talk back their best days of usefulness there is always a market for it. Here is another profit that is not commonly counted in, for the cost of the seed is figured up at so much a year, and the price received for it hardly seems to pay for the keeping.

One must, in order to be fair with the sheep, share out the different profits from the wool, the lambs and the mutton. It is a poor year, indeed, when the wool cannot be made to pay for the keep of the sheep, and with prices as they are now it can be made to bring in a good deal more. One man of course makes more in this way than another, because he is able to study the economy of feeding better, and sometimes the conditions for raising food cheaply are in his favor. But no one who attempts to raise sheep for a living can afford to neglect intimate and constant study of this side of the question. The feeding that will keep the sheep in good condition and cost the least possible sum is what we are all aiming at. The lambs should be made a regular part of the crop, almost as regular as the wool, and the lambs must be raised at the right seasons to bring the greatest profit. A good ewe that will drop a lamb regularly and rear it without trouble is a desirable animal. But there is always a tendency to keep good ewes that produce valuable wool and good lambs too long. Remember that the carcass of the ewe itself is a part of the business, and do not keep the animal so long that it will die on your hands or have no marketable value. It is better to raise a few crops of wool and lambs from her, and then send her to market, raising meanwhile a good lamb to take her place. In this way we keep up a constant change in the personnel of the flock, and never have any old creatures that have outlived their usefulness.

E. P. SMITH.
Ohio.

Imports from Tropical Countries.

The April Summary of Commerce and Finance, which has just been issued by the Treasury bureau of statistics, shows that in the ten months ending with April our imports of tropical products have been over \$300,000,000 in value, thus averaging fully a million dollars a day, and indicating that for the full year they will reach \$365,000,000. India, rubber, fibres, raw silk, cotton, gums, cabinet woods, indigo, ivory, dyewoods and certain lines of chemicals make up the share of this vast sum which the manufacturers of the United States take and require in constantly increasing quantities. The importation of raw materials for use in manufacturing has increased steadily, and now forms more than one-third of our total imports, and the large proportion of this comes from the tropics. Of India rubber alone the imports of the 10 months amount to more than \$27,000,000, of fibres to \$20,000,000, of cotton over \$7,000,000, gums more than \$5,000,000, while cabinet woods, dyewoods, indigo and ivory also aggregate several millions. Of the constantly increasing proportion of imports of foodstuffs, sugar of course is first, and of that the proportion which comes from the tropics is vastly greater in the past year than in immediately preceding years, the Dutch East Indies, which lie just alongside of the Philippines, being now our largest single source of supply for sugar. For the 10 months the importations of sugar are more than fifty million dollars; those of coffee nearly fifty millions; tea, nearly ten millions; tobacco, sixteen millions; tropical fruits and nuts, fifteen millions.

Origin of Names of States.

The name of California first originated in the imagination of the author of a Spanish romance, "Los Sergas de Espana." In this fiction he described the island of California, where great abundance of gold and precious stones is found. Oregon was a name formerly given to an imaginary river of the West. Carver, an American traveler, who mentioned it in 1793, evidently confounded it with the Mississippi, but the name was finally applied to the present State of that name.

New Hampshire was named from Hampshire County in England, by John Mason of the Plymouth Company, to whom the territory was originally granted by the English government. The State of Massachusetts was named from the bay of that name. The word originated from the Indian word "massa," great; "wadehush," mountain or hills; and the suffix "et" meaning at or near.

Authorities are not agreed as to the origin of Rhode Island. Some say it was named from the island of Rhodus; others that it originated from the Dutch Rhode Island,

signifying red island. It might, also, have been called Road Island, or Roadstead Island, being near the harbor.

Connecticut, spelled in an Indian dialect, Quin-neh-tuck, signified in a long tidal river.

New York is named from the Duke of York, the original grantee. His charter included lands "from the west side of the Connecticut river to the east side of Delaware bay."

The territory of New Jersey was given by royal charter to Sir George Carteret and Lord Berkeley. Carteret, in England's great civil war, had bravely defended the Isle of Jersey, in the British channel, and his new possessions were named in commemoration of this fact.

Pennsylvania was first named "Sylvania," forest country, to which the name of Penn was affixed. Three counties lying southeast of Pennsylvania were formerly territories of that State. In 1701 they were granted a charter and named Delaware after Lord de la Ware, who first explored the bay into which the river empties.

Maryland was named in honor of Henrietta Maria, wife of Charles I. In the charter its name in Latin was "Terra Mariae," meaning the land of Maria, or Mary's land. "Virginia" was named in honor of Queen Elizabeth, who was known as the "virgin queen."

The territory of the Carolinas was granted to the French settlers in 1702, and named after Charles the First of France. King George I. of England was the sponsor for the State of Georgia.

Maine, in the charter granted by Charles I. in 1639, was named "The Province of Countie of Mayne, because regarded as a part of the Mayne (main) Lande of New England."

Vermont is formed from two French words, "verd" and "mont," meaning green mountain.

Kentucky is an Indian word, variously explained as meaning "At the head of the river," "river of blood," and "the dark and bloody ground."

Mississippi is from the Indian "Messi-yee-do," meaning not "the father of waters," but "the great waters."

Colorado is named for the Rio Colorado. In Spanish Colorado means red or red, referring to the color of the water of that river.

Tennessee is supposed to have been named from Tamas See, one of the chief villages of the Cherokee Indians, which was located on the banks of the Tennessee river.

The name of Minnesota is taken from the Indian "Mni-ssota," meaning "colored water."

The State of Nevada is named from the Sierra Nevada mountains, which in turn are said to have been named from the Sierra Nevada of Granada, Spain.

The word Nebraska comes from an Indian word meaning "shallow river."

Kansas is named from its principal river. A tribe of Indians formerly in that locality were known as the Kanos or Kows, and the State is probably named from them.

Florida was discovered by Ponce de Leon (Pone-thay day lay-on) on Easter day, and called in Spanish Pascua Florida (pah-soo-ah doo-day-dah), or flowery Easter.

Alabama is named from an ancient Indian tribe of the Mississippi valley; the name signifies "here we rest."

Wisconsin is of French-Indian origin. It was formerly applied to the Wisconsin of the Wisconsin Indians, which means "something great." The name was first applied to the river.

Iowa is named from the river of that name, the river from the Iowa Indians.

Missouri is derived from the Indian "Min-he-sho-shay," signifying "muddy water." The State takes its name from the river.

The name Wisconsin is of French-Indian origin. It was formerly applied to the Wisconsin of the Wisconsin Indians, which means "something great." The name was first applied to the river.

Arkansas is of Indian origin. A tribe of Indians, who rebelled and separated from the Kansas nation, were celebrated for the fine quality of their bows. From this they were called Arc or Bow, Indians, and afterwards Arkansas.

The trees in the streets and public places of Paris are estimated by Mr. Magnin to number about eighty thousand. Of these twenty-six thousand are plane trees, seventeen thousand chestnuts and fifteen thousand elms, the remainder being sycamores, maples, lindens, etc., with apparently only one oak and one mulberry. The mortality among these trees is high, in the center of the city the trees suffer from lack of air; in gardens surrounded by houses the reflection of the sun's rays seems to be often fatal, and root breeding is interfered with by hardness of the ground and especially by the salt used on pavements for frost-busting. But the greatest disaster is wrought, it is believed, by excavations of the engineer.

When you need medicine you should get the best that money can buy, an experience proves this to be Hood's Sarsaparilla.

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OUR HOMES.

The Workbox.

INFANT'S KNITTED SHIRT.

This is a simple and effective rule. Use about two skeins of Fletcher's A. A. Saxony yarn and No. 12 or 13 needles.

Cast on 80 stitches, knit 1 row plain.

Next row—One plain, puri 1, alternately to end of row. Repeat this row for 2 inches, then knit 2 plain, puri 2, till you have a total length of 12 inches. Bind off quite loosely.

Work another piece the same. The close rib goes to the lower edge of shirt.

Shoulders—Cast off 14 stitches, and knit plain garter stitch for four inches. Sew shoulder pieces in place, stitch by stitch very softly.

For Neck—If you have 4 needles pick up the stitches all around, knit 1 plain round, then make eyes for 2 plain, over, narrow, all round, then 4 rounds of ribbing and bind off. Make the second half neck same, and sew the little division together at back and front softly. Finish by soft ribbing tie.

EVA M. NILES.

Teething.

The first teeth, also known as the milk teeth, are already forming at the time of birth, the process beginning sometime previous to birth. At this time they are very soft. Soon after birth, a process of hardening or "calcification" is instituted. This process does not, however, begin with all teeth or with all individuals, simultaneously. As soon as a tooth begins to erupt, it also begins to elongate, and as a result, there is a constant and increasing pressure upward against the gum, which later in turn gets thinner and thinner, its nutrition being impaired so that it shrinks somewhat, until finally the new tooth appears through it.

As it averages, there is something of a system in the process of teething, the teeth coming through in groups, but there is also a wide latitude of variation within the bounds of health, so that unless there are morbid inclinations elsewhere in the system, one does not need to worry over any apparently abnormal things in teething as regards the time of their appearance. To illustrate, I will say that an infant may have already out one or two teeth at birth, or on the other hand, the appearance of the first tooth may be delayed till the second year, neither of these conditions necessarily implying disease.

However, it is well to observe a child that is unusually slow in teething, and to enlist the physician's aid in detecting any possible abnormality, and in seeing that such child has the proper food for its individual needs and proper care for other ways. Beginning in the center in front in each jaw, and counting five teeth each way from the starting point, the jaws have lengthened enough to admit the first four teeth of the second or permanent set, in back of the temporary teeth.

At about six, therefore, we look for the appearance of these first four, which do not replace any of the milk teeth, room having been made for them behind by the lengthening of the jaws, as stated above. It is after this that the permanent teeth begin to replace those of the temporaries, and this substituting process continues up to the twelfth year as a average.

The process of teething is not complete, however, until maturity, when the four wisdom teeth make their appearance. These teeth appear anywhere from eighteen to twenty-four years of age, and are, as a rule, more poorly organized than the other teeth, which statement in the light of modern teeth-decaying proclivities does not give wisdom teeth a very flattering prospect.—Portland Transcript.

Ice Cream with Variations.

Most families welcome a dessert of ice cream on a hot day, and once the habit of preparing it is established it is the easiest of desserts to make, and the varieties obtainable are endless.

The plain cream is liked by most people better than the cooked custard. To make it use three pints of cream to one pint of milk, and one and three-quarters cups of sugar. Scald the milk, melt the sugar in it, and when it is cool add the mixture to the cream. If vanilla is the flavor required add a tablespoonful of the extract or of the pounded vanilla bean sugar; if lemon, a tablespoonful of the extract. For pistachio ice cream blend and pound to a paste three-quarters of a cup of pistachio nuts and one-quarter of a cup of almonds. Any fruit may be used, such as strawberries, peaches, raspberries, pineapples, cherries, apricots and bananas, by mashing them thoroughly and adding them after the cream is partly frozen. For coffee flavor add a cup of strong black coffee to one and three-quarters cups of cream, omitting the milk in the foregoing rule.

Chocolate flavor may be obtained by melting two squares of chocolate and stirring it smooth in a little of the milk, and adding to the milk, cream and sugar.

Macaroons, coconut cakes, brown bread, almonds and walnuts all make delicious changes. The macaroons, cakes and bread should be dried, browned in the oven and rolled fine. The nuts should be chopped fine. About two cupsful of any one of them would be needed for the recipe given. Shredded pineapple chopped fine, or the fresh fruit grated, can be added the same as other fruits. With the fruit coffee or chocolate sweetening must be added to suit the taste, but it will seem remembered that the mixture must be sweeter before it is frozen than after.—N. Y. Tribune.

Hints on Laundry Work.

Well-washed, fresh-looking and sweet-smelling clothes are the result of careful attention to small matters, and how much can be accomplished by a certain expenditure of thought and time in the preparation of the week's wash, and without expense, no one but a good housekeeper can tell.

Steeping the clothes in soft water (borax has the effect of softening the water and dissolving fats and starches) after they have been properly sorted the night before the wash is one of the most valuable steps. It saves time, labor, soap and wear of the material.

Soap is the next consideration in laundry work. Soap is a combination of alkali—soda, potash or ammonia—with fat, grease or oil. It is a harmless dirt remover only when properly compounded. The quality and quantity of the alkali is an all-important point in the choice of soap. Too much alkali in its pure state injures the fabric and destroys the color of the clothes. There are two kinds of soap, hard and soft, and many varieties of the former. Hard soap is made of soda and fat, soft soap of potash and fat. Soft soap is never used in laundry work except in cleansing the much soiled garments of men employed in greasy or dirty work. The best hard soap con-

tains the least water, and for laundry purposes the best is the cheapest.

Proper rinsing and bluing are the next considerations. Improperly done, they are the cause of the yellow, soiled and streaky appearance of the clothes so often noticed.

Before bluing, which is resorted to to make clothes a better color, if every particle of soap be not well rinsed out, the result is seen in the iron-rod spots on the linen.

Starch follows as another important item in laundry work; its effect is two-fold. It gives a nice appearance to some clothes and it enables them to keep clean longer. Starch is a vegetable product found in all plants in greater or less abundance. For laundry purposes it is obtained from rice, maize and wheat. The wheat starch is very stiff and should be used only on coarse materials. Indian corn or maize produces a starch that needs some glazing medium, or it makes a rough surface. Rice is nearly pure starch, and its pure quality makes it excellent for delicate materials. Sugar in starch helps to give a gloss, and for stiffening lace can be used by itself, like gum arabic, which for this purpose is often employed. The quality of starch is often learned by mixing it with a little cold water. The best starch dries into a cake—the poorer qualities crumble. A little beer or soap is used in hot water to keep it from sticking. Turpentine is used in cold water starch for the same purpose, but must be sparingly applied for fear of odor.

Alum is used to render fabrics less inflammable. This maulins and embries finally rinsed with alum in the water become less likely to take fire, and this is a good precaution to take with children's garments.—American Queen.

A Canary Bird's Food.

A great many canaries die of overeating. A gluttonous bird should be given a limited supply of food, and prevented from gorging himself, a practice which will in time bring on fatty degeneration of the heart, a disease which carries off great many fine cage birds before their time.

It is a mistake fatal to the health of the bird to give it cake or any rich food. Seed and a little green food like fresh chickweed, lettuce or watercress are all that is desirable. Change the water in the bird's cage twice a day at least in summer. Change the food daily, so there is no danger of the bird getting sour food. A canary should be kept in a room of even temperature. It is a foolish mistake which is fatal to the bird to imagine that it is better off outside of the cage. A bird that has been brought up in a cage and very likely was hatched in a cage is helpless in the woods. Such birds fall victims to the sentiment of those who turn them out.—New York Tribune.

When the College is Hurtful.

In an article in the Ladies' Home Journal entitled "When the College is Hurtful to a Girl," Dr. S. Weir Mitchell says among other things:

"If you want to see ill-dressed people the worst are women doctors, platform women, college professors (men), and the folk who are over-educators of learning. In the effort to dress the mind I pray you not to forget the body. I never saw a professional woman who had not lost some charm. There comes a little hardness, less thought as to how prettily to do or say things, affected plainness of dress; something goes. It seems to me a duty for men and women to seem as well as to be gracious in dress and manner. Are the women who become learned necessarily in peril of partial loss of what makes the social life agreeable? I do not know. American men are the most dressed in the world, and I do not want to see our women fall away as to this because they are too intent on mere learning. As to all these matters I may be talking folly; I do think there are some such risks.

"And now as to your idle hours. Keep them sacred. Guard the seventh day as free from work. Cut off brain labor an hour before bedtime. Read verse then, or a novel. I do always, and have read every endurable one you ever heard of, and many not worth reading at all. A fine brain clearer is a novel which captures attention, and almost as good as a cold bath to sweep out the thoughts of the day. If you work in summer let it be an hour or two after breakfast and no more.

"You ought to want to be reasonably learned, but you should as eagerly desire not to forget what makes life agreeable; nor should you fail to keep touch of practical aspects. Very learned folks run some risk of undervaluing what is outside of their own studies. This is what we mean when we say they are narrow minded. But the narrow who lose touch of the wide activities of life are uninteresting, and no one has a right to be uninteresting.

"For many women, as for men, the learning won at college goes for nothing. With a man it has been a mind training for life work. For this class of women it is—shall I dare say it—useless. The freedom of college life is gone. Here are restrictions, simple duties. The result is, and I have seen it over and over, discontent. The man goes out into a larger life; yours narrows to home functions. This is what I so much fear.

"And here, too, comes in the wild craving for what girls call a career, and if the women do or do not marry, the result is the same—neglect of duty, ungratified ambitions, discontent; and so what was meant to make life fuller ends in lessening the sum of happiness. This is not always so; nor need it be. I am told that a smaller portion of college graduates marry than do women not so cultivated. If this be true there is something wrong; for surely the completeness of life for man or woman is in marriage. Is it that men do not like highly educated women? Or is it that these fail to attract, not from this cause, but owing to some of the other reasons I have mentioned? Is it not true that some college graduates are inclined to think of marriage as a thing beneath them? If so they have lost something of the naturalness of the true life."

Alum Baking Powders in Congress.

Report That Evidence of Their Harmfulness Is Overwhelming.

The committee on manufactures of the Senate were some time ago directed to investigate food adulterations, and accumulated a volume of testimony upon the subject from the best informed parties and highest scientific authorities in the country.

One of the greatest sources of danger to our foods, the committee state in their report, exists in alum baking powders. The committee found the testimony, they say, overwhelmingly condemnatory of the use of alum in baking powders, and recommended that such use be prohibited by law.

Sensational, discreditable and the Senate the report of the committee and the several bills introduced to carry the recommendations of the committee into effect, said:

When we made this report we made it based on the evidence before us, and the evidence is simply overwhelming. I do not care how big a lobby there may be here for the alum baking powder, I do not care how many memorials they publish, there is no place in the human economy of human food for this thing called alum. The overwhelming evidence of the leading physicians and scientists of this country is that it is absolutely unfit to go into human food, and that in many cases—if the gentleman will read the evidence, some of the physicians say they can trace cases in their own practice—there are diseases of the kidney due to the perpetual use of alum in their daily bread.

When you mix a mineral poison, as they all say that alum is, it is impossible to mix it always to such a degree that there will not be a residue left of alum, which produces aluminum, and which contributes largely to the diseases of the people in this country.

I want to give the Senate an idea of the class of men we have called. They are the leading scientists from every college of the United States that we could get hold of.

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Sensational, discreditable and the Senate the report of the committee and the several bills introduced to carry the recommendations of the committee into effect, said:

When we made this report we made it based on the evidence before us, and the evidence is simply overwhelming. I do not care how big a lobby there may be here for the alum baking powder, I do not care how many memorials they publish, there is no place in the human economy of human food for this thing called alum. The overwhelming evidence of the leading physicians and scientists of this country is that it is absolutely unfit to go into human food, and that in many cases—if the gentleman will read the evidence, some of the physicians say they can trace cases in their own practice—there are diseases of the kidney due to the perpetual use of alum in their daily bread.

When you mix a mineral poison, as they all say that alum is, it is impossible to mix it always to such a degree that there will not be a residue left of alum, which produces aluminum, and which contributes largely to the diseases of the people in this country.

LONESTAR & LA NEWBURG.

The meat of a two-pound lobster cut in small pieces, and heated in a chafing dish in one of two tapers, is a low, in common with animal, and a higher, peculiar to himself. The whole mission and life work of man is the process of creating and finally the complete dominance, both in the individual and in the race, of the higher over the lower. As the material evolution of Nature found its goal, its completion and its significance in the final man—the divine man; as spirit, unconscious in the womb of Nature, continued to develop by necessary law until it came to birth and independent life in man, so the new-born spirit of man, both in the individual and in the race, must ever strive by freer law to attain, through a severer birth, onto a higher life.—Joseph La Costa.

Hints to Housekeepers.

A good recipe for making best tea is as follows: Take one pound of the tea of best, remove all fat and chop very fine. Cover with one pint of cold soft water and place it where it will slowly heat. It is best to allow it first to stand for about an hour before beginning to heat. Stir occasionally until it reaches 165°; strain through a colander, and not through a fine strainer. If care is taken in the preparation, the tea may be served at once, but it is better to allow it to stand for some hours in the cold, to permit the grease to rise. This should be removed with a clean cloth, and the tea should be reheated. Care should be taken never to let the temperature of the tea rise above 165°, as if it approaches boiling, it is spoiled. When given to the patient, as is often necessary, several times daily, the flavor of the tea should be varied by means of vegetables, bay leaves, etc., straining them out after the tea is heated.

Hot bread will cut as well as a stale loaf if the blade of the bread knife is heated. Hot bread is, by the way, better broken.

Screens of wicker have shivers and pockets for work or books, and the chairs of the same material have shivers on the outside, where the longer can collect his or her belongings to be reached without moving.

Chloroform rubbed on a mosquito bite will cause the pain and itching to disappear like magic, while the swelling will rapidly decrease. A sprinkling of coarse salt on the sidewalk and driveway will destroy weeds and weeds. Brass utensils can be kept bright by occasional rubbings with salt and vinegar.

A marble mantle, table or bureau top is the most convenient place in the world for drying ribbons, laces and gauzy handkerchiefs. After washing them thoroughly in a soda made of any fine soap and soft water, rinse thoroughly, and then wring them out. Lay them on the marble stretch the lace and linen with the fingers until all wrinkles disappear, and leave them until they are thoroughly dry. Stretch the ribbons straight, and then with a nail brush brush the width way of the ribbon until creases and marks have gone. Then leave to dry. Hot water should not be used for ribbons or laces.

The hammock which is the most popular this year, and which people are already beginning to buy, is the pulley hammock, though that may not be the actual name for it. This hammock has many advantages. Across the centre are several strips of wood, which make it possible, by dropping one end and raising the other, to have a comfortable lounge chair. The hammock is very simply constructed, and is regulated with pulleys by the person occupying it. One convenience which many women will appreciate is the ease of getting in and out. To get in and out of an ordinary hammock with anything like grace is almost an impossibility. The hammock is strong, and is guaranteed to carry six hundred pounds.

Shredded potatoes and Saratoga potatoes. Both are prepared alike, the difference being in the mode of cutting, and for this reason they may be prepared together. Just before serving place in a hot oven for a few minutes, and thoroughly heat. To cut shredded potatoes first cut lengthwise in one-eighth inch strips, then cut these slices in one-eighth inch strips. The pieces should look like matches. For Saratoga potatoes cut very thin on a vegetable or slicer. Let the potatoes stand in cold water an hour or more, drain, dry between towels and fry in deep, boiling fat, cutlet oil or lard until a deep brown. A frying basket is very desirable for this purpose, although a skimmer and spoon will do. When done, lift out, drain on brown paper and sprinkle with salt.

The Fashions.

"A new cycling skirt for cloth, as well as linen or cotton, has a deep yoke top, dipping front and back slightly, the bottom of it stitched, and a box-plaited flounce attached for any given length required. A full jacket is shown in front as to show a white vest below, which springs over the top of the skirt around the waist, thereby showing its white line under the skirt in the back. A white linen collar of single linen, hemstitched, and a deep one it should be, finishes the neck. White hat: a white gloves required.

"With evening costumes of black lace, net or other diaphanous fabric of black a dog collar of just passementerie is a correct accompaniment. The elaborate variety with the method of cutting the collar of net or lace is of course a matter of taste.

"Belt buckles vary in size from two to four inches, and the oval seems to be the favorite shape. Enamelled buckles are the latest cry of fashion, and their exquisite coloring and brilliant polish make them most desirable additions to a woman's toilet. They are usually of silver, and the designs show tiny birds, horses, deer and other fancies from the animal kingdom, or one may have flowers so perfect in form and tint that they almost seem to grow. At the back of the belt a snake may be worn, whose enamel scales and central eye might easily be mistaken for a real one, or a lizard, toad and turtles may eling apparently to the waist.

"Suede gloves in the rare tint of old lace are the novelty of the moment.

"New imported parasol sticks have the same length of the neck handle, wound with ribbons and finished at the ends with tassels. They come in all shades, and the sticks can be bought separately and the umbrellas added. The animal heads, parrots, cats, etc., are also to be seen in imported handles. They are popular abroad.

"Some of the newest Mexican leather goods are very handsome. They combine several kinds of work, including carving and painting in beautiful colors and designs.

"The double foldings which cut to such advantage for the skirt are cutting now for half the price they were a month ago, and all sorts of pretty silks and wool goods are reduced.

"Unlined skirts of mohair, taffeta silk and lightweight cloths to wear with blouse waists are the thing for warm weather.

"Very stylish gowns are made of the old fashioned pongee silk, trimmed with handsome embroidery matching it in color.

"Cameo buckles and buttons are revived again with great effect on some of the new ones made by the smallest of makers. They are like the low-cut neck should push its way to the front. It is reported from Paris that every day brings new recruits to the ranks of women brave enough to doff the high stock and wear their gowns low and free at the neck. As if to aid the adoption of this fashion the jewellers are putting out a fine assortment of neckties and dog collars, a novelty comprising several rows of velvet ribbon fitted the throat closely, and held high upon upright bars of brilliant cut glass over the shoulders, where there may be a little lace lace let in if desired, and altogether it is a charming garment. Of course there are dust-coats and dustcoats, and some of them are of the plain cloth variety. But the Empire is loose and comfortable, though it makes a little more pretence of fitting than the other, and it could, and without much trouble, be worn over a traveling skirt without a bodice under it. Taffeta and mohair as well as linen are used for the coats.

The World Sentiment.

BY LILLIAN WHITING.

"Thus again man is born of Nature into a higher nature. He therefore alone is possessed of two natures,—a lower, in common with animal, and a higher, peculiar to himself. The whole mission and life work of man is the process of creating and finally the complete dominance, both in the individual and in the race, of the higher over the lower. As the material evolution of Nature found its goal, its completion and its significance in the final man—the divine man; as spirit, unconscious in the womb of Nature, continued to develop by necessary law until it came to birth and independent life in man, so the new-born spirit of man, both in the individual and in the race, must ever strive by freer law to attain, through a severer birth, onto a higher life.—Joseph La Costa.

European thought at the present time is very much exercised over questions of the life to come and of its relation to the present. The true view that the life to come is now, that the evolutionary progress from one state of being to another is as natural as is that from childhood to maturity, is discerned, and will make its general acceptance.

The one difficult point in the perfect comprehension of this idea is that of the visible crisis of the event we name death. The change from infancy into childhood, from childhood into manhood, involves no sudden impression on the physical senses. We do not see the form of the infant lie cold and lifeless because the period of childhood has come, nor in any other change during the physical life do we see a complete and immediate external change. It is the profound impression made on the senses that has invested death with terror, and has left a mystery unsolved by the ages. Religion has taught faith, but has not encouraged man to expect any elucidation of the problem while in this world. And yet St. Paul enjoins man to add to his faith knowledge, and the time has come when that injunction is beginning to be obeyed.

We are entering on a new era, that of the scientific recognition of the unseen forces, steam, gas, electricity, liquid air, magnetism and other imponderable potencies have been increasingly recognized as being the result of inventions and achievements; but this wider grasp of the higher laws of nature may now be applied to penetrating into the heretofore unknown mystery of the change of death. If the spiritual body could be seen, the dread of death would be largely overcome. The science of clairvoyance, while it has contributed much of speculative illumination to the general mind, has been too largely regarded as belonging to the phenomenal to offer absolute satisfaction.

The goal of death is to be bridged over in another way.

It is to be bridged over by experimental study of the nature of life here and now; by the recognition that man does not acquire a spiritual body by death in some incomprehensible manner, but that he is a spiritual being in a spiritual body, now and here, interpreted with his physical body. In fact, so far as the "reality" of either of the bodies go, it is the psychic body that is real, and the physical body that is transient and in a state of perpetual change. Its atoms are continually dying off and being replaced by the atoms of the nature attracted by the spiritual nature of the individual himself. He can learn to entirely dominate the quality of his physical body; to refine it, to spiritualize it, to transform it into the perfect instrument of the soul.

The psychic body is endowed with the real faculties of sight and hearing in a manner far transcending the physical correspondence by the physical senses. This psychic sight can perceive objects at a distance regardless of walls or obstacles after the manner illustrated by seances in the X-ray. The psychic sight and hearing unite to produce that higher and more spiritual recognition which we know as intuition or perception, and which not infrequently cognizes events by means which the ordinary mind cannot follow, the higher nature, or the spiritual nature, may constantly acquire this ascendancy over the lower. "A man may go a step further than the control of the lower nature by the higher, and he may begin to realize something of the creative power of thought," says Annie Besant. "This will imply more than the thought of the ordinary man of the world; it will imply knowledge of some philosophy. If for instance he has studied the great writings of the Hindus he will there gain a definite intellectual apprehension of the creative power of thought, but the moment he has seen that he will further see that there is something behind what he calls his mind; for I, there be a creative power of thought, if a man can generate thought through the mind, then there must be something that generates, and that is hidden behind the mind producing these thoughts. The very fact that there is such a creative power of thought, that a man is able to influence and train his own mind and the minds of others by this creative power, is enough to show that there is something behind the mind, something which is as it were separated from it, and something that will use the mind as its instrument."

This conscious entity that uses the mind as its instrument is the spiritual man. To come thus into a clear and vivid recognition of the nature of the present, of the infinite powers that exist in a more or less latent state, and which unfold constantly as man advances into a knowledge of his own nature, is to realize that the event of death is a mere incident, and that it is, as Mr. W. H. Myers so truly says, "a liberation of energy"—the coming into conscious possession and use of the greater powers whose recognition and use determines the nature of the individual life.—Boston Budget.

SCIENTIFIC.

"Particles of gold have been made so fine as to require weeks to fall through a short distance, although their weight would be fifteen thousand times that of the air.

"The photographing of condensed air waves that attend the flight of shot or shell will be remembered. In a similar effect, Professor Wood has photographed waves of sound, showing the alternate condensations and rarefactions of air. An electric flash, estimated at a millionth of a second, illuminates the source of the sound in this experiment.

"A Russian chemist has found that copper is dissolved by an alkaline solution of gelatin, the copper going into solution as colloidal copper. The old rule that the metals are insoluble in water is being widely disproved, solutions of metallic gold, mercury and silver, and now of copper, having been prepared quite recently. In all these the metals are in a very fine condition, but are not metallic solutions.

"This vapor in the air is entirely invisible until the air is brought to a temperature just below the dewpoint, when a fog is formed. How often a dense fog in the morning is dissipated by the sun, and we say the sun has 'burned off the fog.' For rarely forms except in a perfectly clear, still air. This permits intense radiation from the ground and smoke particles, and this cooling finally brings the air to its saturation point, when the vapor either condenses on the smoke particles or on moisture particles, thus becoming visible in fog. When this fog occurs far above the earth it is cloud.

"Winking is a common phenomenon whose purpose is not yet clear. It varies greatly in frequency in different persons at different times, and one theory is that it serves to give the eye momentary rest, becoming more frequent as the eye grows tired, while another view is that it serves to moisten the eyeball. Its duration, which is too slight with distinct vision, has been a subject of investigation by Her. S. Gage. By a photograph method he has shown that the entire wink lasts about four-tenths of a second, the downward movement taking only about seven to nine hundredths, while the upward movement of the lid averages seven hundredths, and the eye is shut about fifteen hundredths of a second.

CURIOUS FACTS.

"No receptacle has ever been made with sufficient strength to resist the bursting power of frozen water.

"The tiger's strength exceeds that of the lion. Five men can easily hold a tiger a lion, but none can resist a tiger's bite.

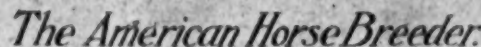
"Norwegian legislators propose that girls who do not know how to knit, sew, wash and cook should be refused permission to marry. Daughters of wealthy men are not to be excepted.

DISCOMFORT AFTER MEALS

Feeling oppressed with a sensation of stiffness, and finding the Food both indigestible and painfully hang like a heavy weight at the pit of the Stomach, are symptoms of Indigestion. With these the sufferer will often have Constipation, Inward Piles, Fullness of the Blood in the Head, Acidity of the Stomach, Nausea, Heartburn, Headache, Diarrhoea of Food, Gaseous Eructations, Sinking or Fluttering of the Heart, Choking or Suffocating Sensations when in a lying posture, Dizziness on rising suddenly, Dots or Webs before the Sight, Fever and Delirium in the Head, Deficiency of Perspiration, Yellowness of the Skin and Eyes, Pain in the Side, Chest, Limbs and Sudden Flushes of Heat. A few doses of

The Old Trotter Jake Oakley.

Well, it didn't take long for him to be accommodated with a sulky. The old blood had shown a roll of bank notes as large as his arm, and Bill Woodruff and Warren Peabody feasted their eyes on them and concluded that they would just transfer the money to the bank and let Bill and Warren be a peerless pair. They just waited the old haysseed on the bank and told him to sail in and they would furnish him with a sulky and help him to hivy the bees. They began to set up the pins for the old Arab to knock down, and the slickens came out to see some row. They were headed old "Small Smalls," as he called himself, to enter his horse in the race for the furs, in which they had entered their horse. Chicago Jack was entered a Red Eye and Reinder as Gay Boy. The two took over the race. In those days the boys came out from the track and didn't stop at trifles. Woodruff and Peabody and their friends, thinking they were



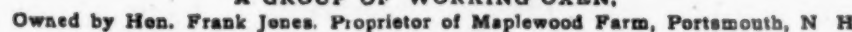
Looking Down the Road Toward Residence.

Time, 2.30⁰/2, 2.37⁰/4.

Event No. 4, trotting.
Ivy Vine, b m, by Lookaway (Mr. D. Whittemore)...1
Copper King, b g (Mr. C. H. Leonard)...2
Time, 2.44, 2.40.

Event No. 5, pacing.
Semper, ch g, by Fred Arthur (Mr. Howland S. Russell)...1
Last Hope, b m (Mr. L. Hitchcock)...2
Time, 2.40, 2.40⁵/4.

Event No. 6, pacing.
Russell Maid, b m, by Nathurst (Mr. W. B. Farrer)...



Prince Wilkes, &c (Mr. C. H. Belledune)..... 3
Time, 2.31 1/2, 2.34.

Notes from Bar Harbor, Me.

Bar Harbor is to hold a horse show, fair, racing and trotting meeting the last of August on the first of September. Half fare will be secured on the railroads all over the State of Maine, and the horse raisers of the Pine Tree State will have an opportunity to see the kind of horses that are in the greatest demand in all the large cities in the Union. I presume there will be classes for high steppers, coach horses, saddle horses and hunters.

By the way, I think the State of Maine horses are the very best saddle horses produced in these States.

Alcayone (9.10 ± 4).

BROWN CARRIAGE CO., Des Moines, Iowa

BROWN CARRIAGE CO., 230 N. 1ST ST.,